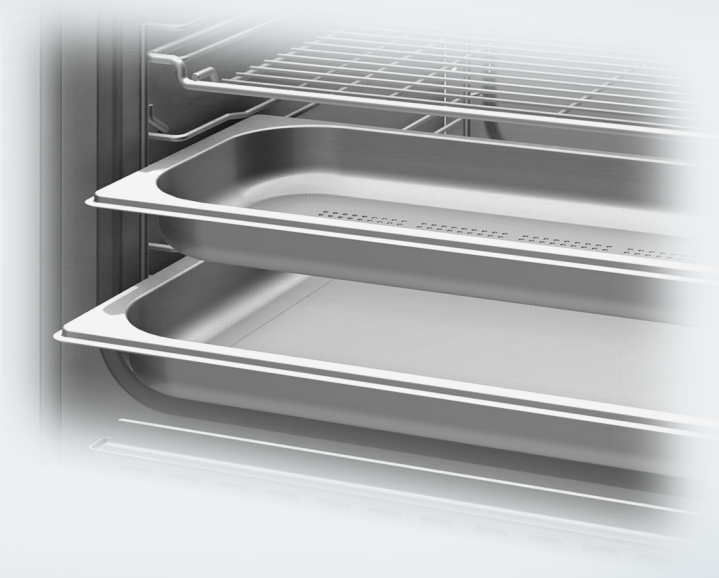


Operating and installation instructions

Steam combination oven



To prevent the risk of accidents or damage to the appliance, it is **essential** to read these instructions before it is installed and used for the first time.

Contents

Warning and Safety instructions	7
Caring for the environment	17
Description of the appliance	18
Front view	18
Accessories supplied	20
Description of the functions	22
Control panel	22
Sensors	22
Touch display	23
Fascia panel	25
Water container	25
Grease filter	25
Food probe	25
Temperature / Core temperature	25
Cooking duration (time)	26
Moisture content	26
Noises	26
Heating-up phase	27
Steam reduction	27
Keeping warm	27
Oven compartment lighting	28
Using for the first time	29
Basic settings	29
Cleaning for the first time	31
Setting the water hardness level	31
Setting the correct boiling point for water	32
Heating up the appliance	32
Functions / Menus	33
Operating principles	36
Selecting a function	36
Setting the temperature / core temperature	36
Setting a cooking duration	36
Setting the moisture level	36
At the end of the duration	37
Rinsing	37
After use	37

Operation	38
During operation	38
Interrupting operation	38
Changing settings	38
Saving a programme	39
Steam cooking	40
Defrost	40
Reheat	40
Combi mode	41
Fan Plus / Conventional Heat / Top Heat / Bottom Heat / Grill / Fan Grill / Intensive	
Bake / Cake Plus	43
User programmes	44
Create programme	44
Altering a User programme	45
Deleting a User programme	45
MyMiele	46
Adding an entry	46
Editing MyMiele	47
Deleting entries	47
Sorting entries	47
Additional functions	48
Start time / Finish	48
Minute minder / Alarm	49
System lock	51
Sensor lock	52
General notes	53
Steam cooking	53
The advantages of cooking with steam	53
Suitable containers	53
Cooking containers	53
Your own containers	53
Universal tray / Combi rack	54
Shelf level	54
Temperature	54
Non-tip safety notches	54
Cooking duration (time)	55
Cooking with liquid	55
Your own recipes	55

Contents

Steam cooking	56
Vegetables	56
Meat	60
Sausages	62
Fish	63
Shellfish	66
Mussels	67
Rice	68
Pasta / Noodles	69
Dumplings	70
Grains	71
Pulses	72
Hen's eggs	74
Fruit	75
Menu cooking - manual	76
Special applications	78
Reheat	78
Defrost	80
Bottling	84
Extracting juice	88
Menu cooking	89
Drying	90
Pizza	91
Making yoghurt	92
Prove yeast dough	94
Dissolving gelatine	94
Melting chocolate	95
Skinning fruit and vegetables	96
Preserving apples	97
Blanching	97
Sweating onions	98
Rendering fat	98
Sterilising crockery	99
Heating damp towels	100
Decrystallising honey	100
Preparing custard royale	101
Making jam	102
Sabbath programme	103

Food probe	104
Roasting	109
Baking	116
Grilling	123
Automatic programmes	127
Overview of Automatic programmes	128
Using Automatic programmes	129
Settings	130
Cleaning and care	133
Appliance front	134
Accessories	135
Universal tray, Combi rack, shelf runners	135
Cooking containers	135
Food probe	135
Grease filter	136
Floor filter	136
Water container	136
Oven interior	137
PerfectClean	138
Maintenance	140
Soak	140
Drying	140
Rinse	140
Descaling	141
Appliance door	143
Problem solving guide	145
Optional accessories	152
Cooking containers	152
Other accessories	154
Cleaning and care products	156
Miele@home	157
Safety instructions for installation	159
Installation notes	160
Plumbing in the appliance	162
Appliance and building-in dimensions	163
Installation in a tall unit	163
Installation in a base unit	165

Contents

Installation in a tall unit in combination with an oven 167

Installation in combination with the EGW/ESW 6xxx 169

Installation in combination with the ESW 6229 171

Installation and connection 173

Preparing the appliance 173

Installing and connecting the appliance 173

Plumbing in the appliance 175

 Notes on connecting to the water inlet 175

 Connection to the water inlet 177

 Notes on water drainage 178

 Connecting the drain hose 178

Electrical connection 179

Energy efficiency rating 181

After sales service, data plate, warranty 182

Copyright and licences 183

Warning and Safety instructions

This steam combi oven complies with all current local and national safety requirements. Inappropriate use can, however, lead to personal injury and damage to property.

To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before using it for the first time.

They contain important notes on installation, safety, use and maintenance. Miele cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

Keep these instructions in a safe place and pass them on to any future owner.

Warning and Safety instructions

Correct application

► This appliance is designed for domestic use and for use in similar environments by guests in hotel or motel rooms, bed & breakfasts and other typical living quarters. This does not include common/shared facilities or commercial facilities within hotels, motels or bed & breakfasts.

► The appliance is not suitable for outdoor use.

► This steam combi oven must only be used as described in these instructions.

Any other usage is at the owner's risk and could be dangerous.

► This steam combi oven is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are supervised whilst using it or have been given instruction concerning its use by a person responsible for their safety. They must also be aware of the potential dangers caused by incorrect operation.

Safety with children

▶ Activate the system lock to ensure that children cannot switch on the steam combi oven inadvertently.

▶ Young children must not be allowed to use this appliance.

▶ Older children may only use the steam combi oven when its operation has been clearly explained to them and they are able to use it safely, recognising the dangers of misuse.

▶ Cleaning may only be carried out by older children under the supervision of an adult.

▶ Children should be supervised to ensure that they do not play with the appliance. Keep small children away from the appliance at all times to avoid the risk of injury.

▶ Danger of suffocation!

Children may be able to wrap themselves in packing material or pull it over their heads with the risk of suffocation.

Keep children away from any packing material.

▶ Danger of burning!

Children's skin is far more sensitive to high temperatures than that of adults. External parts of the steam combi oven such as the door glass, control panel and the vents become quite hot. Great care should be taken to ensure that children do not touch the appliance when it is being used.

▶ Danger of injury! The maximum load capacity for the door is 10 kg. Children can hurt themselves on an open door. Ensure that children do not sit on or swing on the door.

Warning and Safety instructions

Technical safety

- ▶ Repairs and other work by unqualified persons could be dangerous. Installation, maintenance work and repairs to electrical appliances must only be carried out by a Miele approved service technician.
- ▶ A damaged appliance is dangerous. Check the appliance for any visible damage. Never install or attempt to use a damaged appliance.
- ▶ The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system which complies with local and national safety regulations. It is most important that this basic safety requirement is present and tested regularly and, where there is any doubt, the household wiring system should be inspected by a qualified electrician.
- ▶ Before connecting the appliance to the mains supply, make sure that the rating on the data plate corresponds to the voltage and frequency of the household supply. This data must correspond in order to avoid the risk of damage to the appliance. Consult a qualified electrician if in any doubt.
- ▶ Do not connect the steam combi oven to the mains electricity supply by a multi-socket unit or an extension lead. These do not guarantee the required safety of the appliance (e.g. danger of overheating).
- ▶ For safety reasons, this appliance may only be used when it has been built in.
- ▶ This appliance must not be installed and operated in mobile installations (e.g. on a ship).

Warning and Safety instructions

► Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.

Do not open the outer casing of the appliance.

► The manufacturer's warranty will be invalidated if the appliance is not repaired by a Miele approved service technician.

► Faulty components must only be replaced by genuine Miele spare parts. The manufacturer can only guarantee the safety of the appliance when Miele replacement parts are used.

► If the plug has been removed or the connection cable is not supplied with a plug, the steam combi oven must be connected to the mains supply by a suitably qualified electrician. If the connection cable supplied is damaged, a special connection cable must be installed by a Miele approved service technician. See "Electrical connection".

► During installation, maintenance and repair work, the appliance must be disconnected from the mains electricity supply.

It is only completely isolated from the electricity supply when:

- the mains fuse is disconnected, or
- the screw-out fuse is removed (in countries where this is applicable), or
- it is switched off at the wall socket and the plug is withdrawn from the socket.

Do not pull on the mains connection cable but on the mains plug to disconnect your appliance from the mains electricity supply.

Warning and Safety instructions

- ▶ Connection to the mains water supply should only be carried out by a qualified and competent person in accordance with national and local regulations.
The manufacturer cannot be held liable for damage caused by incorrect installation or connection.
- ▶ The appliance can only be connected to a cold water connection.
- ▶ The tap for the water inlet needs to be easily accessible when the appliance is built in.
- ▶ Before installation, check the hoses for visible signs of damage.
- ▶ The integrated Waterproof System offers protection from water damage, provided the following conditions are met:
 - The water inlet and drain are properly installed,
 - The appliance is properly maintained and parts are replaced where it can be seen that this is necessary,
 - The tap has been turned off when the appliance is not used for a longer period of time (e.g. during holidays).
- ▶ In areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings clean at all times. Any damage caused by cockroaches or other vermin will not be covered by the warranty.

Correct use

► Danger of burning!

The steam combi oven becomes hot when in use.

Exercise care when handling food and trays so as not to burn yourself on heating elements, the walls of the steam combi oven, shelf runners, trays and hot food itself.

Use oven gloves when placing food in the steam combi oven, turning or removing it and when adjusting shelves etc. in a hot oven. When putting cooking containers into the steam combi oven or taking them out, take care not to spill the contents.

► Do not use the appliance to heat up or bottle food in sealed jars and tins. Pressure will build up inside them and they can explode, causing damage to the appliance, as well as the risk of injury and scalding.

► Do not leave the appliance door open unnecessarily as someone may trip over it or be injured by it.

► Oils and fats are a fire hazard if allowed to overheat. Never leave the appliance unattended when cooking with oil or fats. Do not attempt to extinguish oil or fat fires with water. Switch off the appliance and smother the flames with a lid or fire blanket.

► Do not use the appliance to heat up the room. Due to the high temperatures radiated, objects left near the appliance could catch fire.

► Make sure that you keep to the recommended grilling times when using grilling functions. Excessively long grilling times can lead to food drying out and burning or could even cause the food to catch fire.

Warning and Safety instructions

► Some foods dry out very quickly and can be ignited by high grilling temperatures.

Do not use grilling functions for crisping rolls or bread or to dry flowers or herbs. Instead, use Fan Plus or Conventional Heat.

► To avoid fuelling any flames, do not open the oven door if smoke occurs in the oven interior. Cancel the cooking process by switching the appliance off, then switch off at the socket and remove the plug. Do not open the appliance door until the smoke has dispersed.

► If using alcohol in your recipes, please be aware that high temperatures can cause the alcohol to vaporise and even to ignite on the hot heating elements.

► Plastic containers which are not heat-resistant melt, and may ignite, at high temperatures and can damaged the steam combi oven.

Use only heat-resistant plastic containers. Please follow the container manufacturer's instructions. If you want to use plastic containers for steam cooking, make sure they can resist temperatures (up to 100 °C) and steam. Other plastic containers may melt, distort or break.

► Food which is left in the steam combi oven can dry out and the escaping moisture can lead to corrosion in the appliance. Do not leave cooked food in the oven and do not use any cooking containers which are susceptible to corrosion as this could lead to corrosion in the appliance.

► Never cover the floor of the oven with aluminium foil, or place oven dishes, pans, saucepans or trays directly onto the floor of the oven.

Warning and Safety instructions

- ▶ The appliance door can support a maximum load of 10 kg. Do not lean or sit on an open door, or place heavy items on it. Make sure that nothing gets trapped between the door and the oven compartment. This could damage the steam combi oven.
- ▶ Never use the steam combi oven without a floor filter as large food residues may block the water outlet and the pump.
- ▶ To prevent the risk of damage, do not leave the food probe in the oven compartment when it is not being used.
- ▶ When using an electrical appliance, e.g. a hand-held mixer, near the steam combi oven, ensure that the connection cable doesn't get caught in the door. The insulation on the cable could become damaged, giving rise to an electric shock hazard.
- ▶ Do not operate the appliance without the lamp cover. Steam could attack the electrical components and cause a short circuit. Steam could also damage the electrical components.
- ▶ If the steam combi oven is built-in behind a furniture door, it must only be operated when the door is open. Close the furniture door only once the appliance has completely dried out.

Warning and Safety instructions

Cleaning and care

► Do not use a steam cleaning appliance to clean this appliance. Pressurised steam could reach the electrical components and cause a short circuit.

► Scratches on the door glass can result in the glass breaking. Do not use abrasive cleaners, hard sponges, brushes or sharp metal tools to clean the door glass.

► The shelf runners can be removed for cleaning purposes (see "Cleaning and care").

Ensure they are correctly fitted after cleaning and never operate the steam combi oven without the shelf runners fitted.

Accessories

► Only use the special Miele food probe. If the food probe breaks, it must be replaced by an original Miele food probe. This can be obtained from Miele.

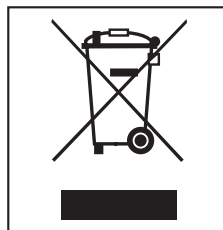
Disposal of the packing material

The transport and protective packing has been selected from materials which are environmentally friendly for disposal, and can normally be recycled.

Recycling the packaging reduces the use of raw materials in the manufacturing process and also reduces the amount of waste in landfill sites. Ensure that any plastic wrappings, bags etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation.

Disposing of your old appliance

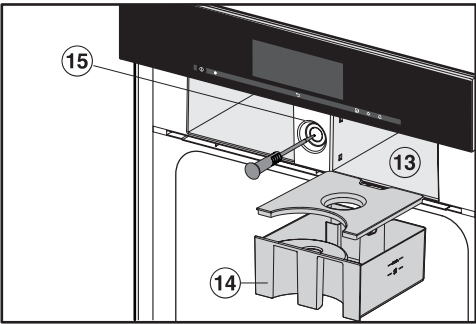
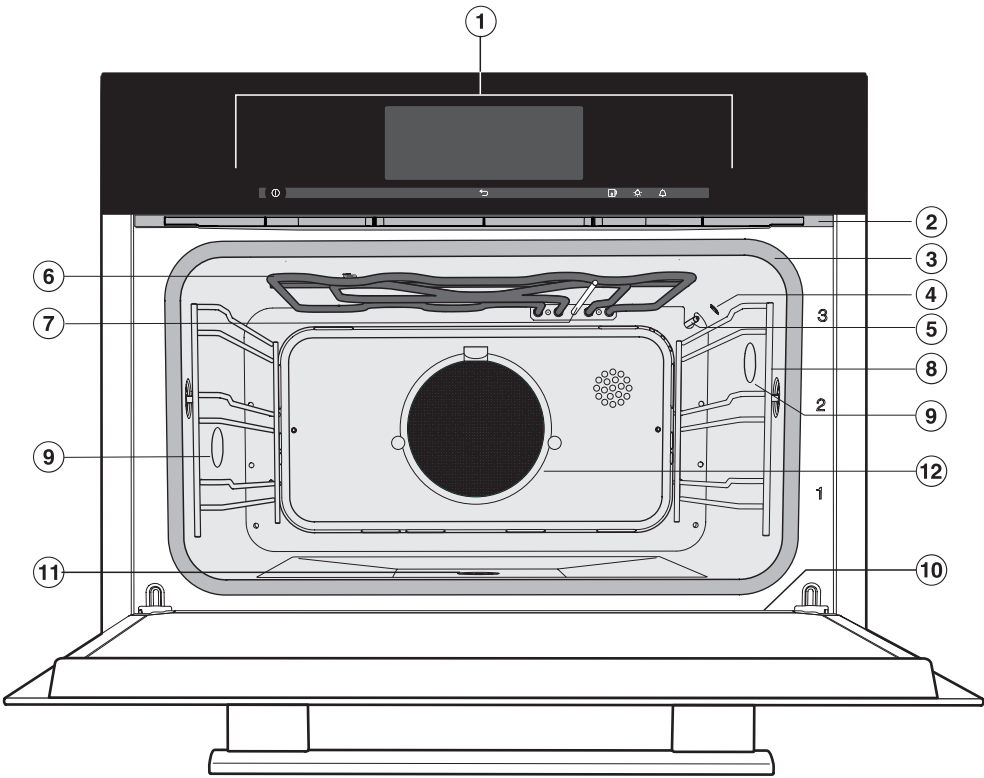
Electrical and electronic appliances often contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance. Therefore, please do not dispose of your old appliance with your household waste.



Please dispose of it at your local community waste collection / recycling centre. Please ensure that it presents no danger to children while being stored for disposal.

Description of the appliance

Front view



Description of the appliance

- ① Control panel
- ② Ventilation outlet
- ③ Door seal
- ④ Moisture sensor
- ⑤ Temperature sensor
- ⑥ Top heat/grill element
- ⑦ Receiver for the wireless food probe
- ⑧ Shelf runners with three shelf levels
- ⑨ Oven lighting
- ⑩ Drip channel
- ⑪ Drain
- ⑫ Grease filter

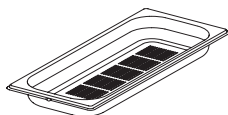
- ⑬ Compartment for water container
- ⑭ Water container
- ⑮ Wireless food probe holder

Description of the appliance

Accessories supplied

The accessories supplied with your appliance, as well as a range of optional ones, are available to order from Miele (see "Optional accessories").

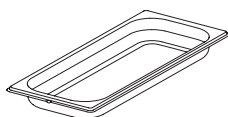
DGGL 20



One perforated cooking container
gross capacity 2.4 l / useable capacity 1.8 l
450 x 190 x 40 mm (WxDxH)

- is inserted into the shelf runners between the two rails of a shelf -

DGG 20



One solid cooking container
gross capacity 2.4 l / useable capacity 1.8 l
450 x 190 x 40 mm (WxDxH)

- is inserted into the shelf runners between the two rails of a shelf -

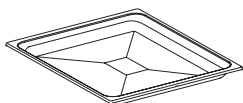
DGGL 12



One perforated cooking container
gross capacity 5.4 l / useable capacity 3.3 l
450 x 390 x 40 mm (WxDxH)

- is inserted into the shelf runners between the two rails of a shelf -

Universal tray



One universal tray

- is inserted into the shelf runners between the two rails of a shelf -

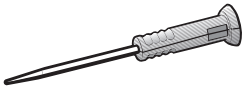
Combi rack



- is inserted into the shelf runners between the two rails of a shelf -

Description of the appliance

Food probe



For precise temperature-controlled cooking.

The food probe monitors the inner temperature of the meat (core temperature).

Descaling tablets

For descaling the appliance.

Miele steam combi oven cookbook

A selection of the best recipes from the Miele test kitchen.






Description of the functions

Control panel



Sensors

The sensors react to touch. An audible tone will sound each time a sensor is touched.
You can adjust the volume in the Settings menu (see "Settings / Volume").

Button	Function
	For switching the appliance on and off.
	For reverting to the previous menu. For deleting the previous entry.
	Opening/Closing the control panel
	Lighting
	For activating and deactivating the minute minder / alarm. For selecting the minute minder time / alarm.

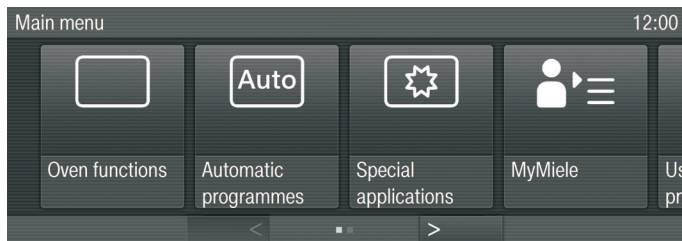
Touch display

The touch display is operated by touching the display with your fingertips.

Touching the display with your finger emits a small electrical charge which in turn triggers an electrical pulse that is detected by the surface of the touch display.

If your fingers are cold, the touch display may not react.

Do not use any pointed or sharp objects (e.g. pen) as this will damage the surface of the touch display. The touch display will also not react to such objects. Ensure that water does not get in behind the display.




On the top row you can see where you are in a menu. If you are in a sub-menu, you can return to the menu you want by touching the name of the menu required or the box in the previous menu level.

Time of day, alarm and minute minder durations are shown in the top right-hand corner.

The middle row shows the current menu and options. You can scroll to the right or left by swiping your finger across the display to the right or left.

In the bottom row you can scroll from left to right using the < and > sensors. The number of boxes in the middle indicates the number of available pages and your position in the current menu.

Description of the functions

Each time you touch a sensor or icon it briefly lights up **orange**. A selected option is framed in orange. If several options are selected, these are indicated by a tick .

Selecting an action, setting or menu



- Touch the required action, setting or menu once.

Scrolling through menus

- Swipe the touch display in the appropriate direction using a single finger.

You can scroll to the right or the left. In some menus you can scroll up and down.

or

To scroll sideways, touch the arrow sensors  and .

Entering numbers with the numerical keypad

You can enter numbers by scrolling through and tapping the number, or by using the numerical keypad.

- Touch .

The numerical keypad will open.

- Touch the required numbers.


Once you have entered a valid value, the OK sensor will light up green.

- Touch the OK sensor.

Entering letters

- Names for User programmes can be entered via the editor, which functions similarly to a computer keyboard.
- Touch the required letters or characters.
- Touch "Save".

Fascia panel

The water container, condensate container and food probe are located behind the fascia panel. The fascia panel can be opened and closed with the  sensor.

It is fitted with an obstruction sensor. If it meets an obstruction while opening or closing, the process is cancelled. When opening and closing the fascia panel, do not touch the door handle.

Water container

Water is pumped into the water container and then into the steam generator.

Do not block the opening at the front of the water container.

Grease filter

Fit the grease filter in the back wall for all roasting programmes.

It should be removed when using steam programmes.

It must be removed when baking, as otherwise results can be uneven (Exception: fit the grease filter in the back wall when baking open, deep fresh fruit flans, e.g. plum or damson or pizza with lots of topping).

Food probe

The food probe measures the core temperature in the food, enabling the temperature during the cooking process to be monitored simply and accurately.

Temperature / Core temperature

Some functions have recommended temperatures and, where appropriate, a preset core temperature for the food probe. You can alter the recommended temperature within a given range (see "Functions") for an individual cooking process or permanently (see "Settings"). You can alter the core temperature for the food probe within a given range for an individual cooking process or a cooking stage.

Description of the functions

Cooking duration (time)

Depending on the function, you can set a cooking duration of between 1 minute and 6, 10 or 12 hours.

The duration for the Automatic, Maintenance and Menu cooking programmes are set by default and cannot be changed.

For programmes and functions which only use steam, the duration will start to elapse once the set temperature is reached. For all other programmes/functions, it will start immediately.

Moisture content

The Combi mode and Reheat special applications use a combination of oven heat and moisture. You can alter the moisture/humidity level within a given range for an individual cooking programme or a cooking stage.

Depending on the moisture setting, either moisture or fresh air is injected into the oven compartment. If the moisture setting is 0%, the maximum supply of fresh air is fed into the oven compartment and no moisture is used. If the moisture setting is 100%, only moisture is injected into the oven compartment.

The appliance measures the moisture content within the oven compartment. The food has an influence on the moisture content, and this is taken into account by the appliance.

Remember there are some types of food that give off moisture during the cooking process. This moisture within the food is used to regulate the moisture in the oven compartment. This means it can happen that if the moisture content is set quite low, the steam generator will not be activated.

Noises

You will hear a humming sound when the appliance is switched on, during operation and after it has been switched off. This sound does not indicate a malfunction or fault with the appliance. It occurs when water is pumped in or out of the appliance.

You will also hear the fan when the appliance is in use.

Heating-up phase

While the appliance is heating up to the set temperature, the display will show the temperature of the cooking compartment as it rises and "Heating-up phase" (Exceptions: Automatic programmes, Menu cooking, Reheat, Maintenance).

Steam cooking

When cooking with steam, the duration of the heating-up phase will depend on the quantity and the temperature of the food. In general the heating-up phase will last for approx. 7 minutes. The duration will be longer if you are preparing refrigerated or frozen food.

Steam reduction

(with steam cooking)

If cooking is done at a temperature greater than 70 °C, the steam reduction function will switch on automatically after the cooking programme has finished. This reduces the amount of steam which escapes from the appliance when the door is opened at the end of the cooking duration. "Steam reduction" will appear in the display in addition to "Process finished".

You can switch off the steam reduction function (see "Settings").

Keeping warm

(with steam cooking)

To use this function, the relevant factory default setting needs to be changed (see "Settings").

If the steam combi oven is not switched off at the end of a cooking programme, the keeping warm function will activate automatically. The food will be kept at a temperature of 70 °C for a maximum of 15 minutes.

Please note that delicate food, especially fish, can continue cooking whilst being kept warm.

Description of the functions


Oven compartment lighting

For energy saving reasons, the oven compartment lighting has been set at the factory to go out after the programme has begun.

If you want the lighting to remain on during cooking, the relevant factory default setting needs to be changed (see "Settings > Lighting").

If the door is left open at the end of a cooking programme, the oven lighting will switch off automatically after 5 minutes.

The oven lighting gives off heat. If you are operating the steam combi oven at a temperature below 50 °C, the oven compartment lighting switches off automatically.

If the  sensor is touched, the lighting will come on for 15 seconds.

Please refer to "Steam cooking" and "Special applications" for more information and tips on how to use your steam combi oven.

Basic settings

The steam combi oven will switch on automatically when it is connected to the electricity supply.

A welcome screen ("Miele - Willkommen") will appear in the display and you will then be requested to select some basic settings which are needed to set up the appliance up for using for the first time.

Setting language and country

The welcome screen will be replaced by the request to set a language:

- Swipe over the display left or right until the required language appears.
- Touch the language you want and then confirm with "OK".
- Touch the country you want and then confirm with "OK".

The setting is now saved.

Setting the date

- Scroll through the roller for "Day" until the current day of the month appears.
- Repeat this for "Month" and "Year" until the current date is set.
- Then touch "OK".

The setting is now saved.

Setting the time of day

- Scroll through the "Time" roller until the current time of day appears.
- Then touch "OK".

The setting is now saved.

Using for the first time

Selecting the time of day display

You can choose one of the following options:

- **On:** The time is always visible in the display when the appliance is switched off.
 - **Off:** The time is not visible in the display when the appliance is switched off.
 - **Night dimming:** The time of day is displayed from 5:00 to 23:00.
- Touch the type of display you want and then confirm with "OK".

The setting is now saved.

Then the confirmation "Set up successfully completed" will appear in the display.

Please stick the extra data plate for the appliance supplied with this documentation in the space provided in the "After sales service" section of this booklet.

The appliance has undergone a functional test at the factory. Therefore, some water may have run back into the appliance from the pipework during transportation.

Cleaning for the first time

- Remove any protective foil and sticky labels.

Water container

- Remove the water container and clean it by hand.

Accessories / Oven compartment

- Remove all accessories from the steam combi oven.
- Wash them by hand using hot water and a little washing-up liquid or in the dishwasher.

The universal tray and combi rack have been treated with PerfectClean enamel and therefore can only be cleaned by hand. See the instructions in the "PerfectClean" section of this booklet.

- Clean the universal tray and combi rack with a solution of warm water and a little washing-up liquid applied with a soft sponge.
- Wipe out the interior with a damp cloth to remove any dust or bits of packaging that may have accumulated in the oven compartment during storage and unpacking.

Setting the water hardness level

The water hardness level of the steam combi oven is set to "Hard" at the factory. For trouble-free operation of the steam combi oven, and to ensure that it is descaled at the appropriate time, it is important to set the water hardness level for your area. The harder the water, the more often the appliance must be descaled.

- Check which water hardness level has been set and, if necessary, set the correct water hardness (see "Settings").

Using for the first time

Setting the correct boiling point for water

Before cooking with the steam combi oven for the first time, it must be set to the correct boiling point for water in your area. This is determined by the altitude at which you live. This procedure also flushes out the water pipework.

To ensure trouble-free operation of your appliance, this procedure **must** be carried out.

- Run the Steam cooking function (100 °C) for 15 minutes. Proceed as described in "Operation principles".

If you **move house**, the appliance will need to be reset for a new altitude if this differs from the old one by more than 300 m. To do this, descale the appliance (see "Cleaning and care > Descaling").

Heating up the appliance

To remove the grease from the ring heating element, heat the steam combi oven up with nothing in it at 200 °C for 30 minutes. Proceed as described in "Operation".

When used for the first time, the heating element emits an odour.

The smell and any vapours will dissipate after a short time, and do not indicate a faulty connection or appliance. Ensure that the kitchen is well ventilated whilst the appliance is being heated up for the first time.

Main menu	Recommended temperature	Temperature range
Oven functions		
Fan Plus For baking on different shelf levels	160 °C	30 - 225 °C
Conventional Heat For baking traditional recipes and preparing soufflés	180 °C	30 - 225 °C
Combi mode Fan Plus For baking and roasting	170 °C	30 - 225 °C
Combi mode Conventional Heat For baking and roasting	180 °C	30 - 225 °C
Combi mode Full Grill For grilling	Setting 3	Setting 1 - 3
Steam cooking For cooking all types of food, bottling, extracting juice with steam, special applications	100 °C	40 - 100 °C
Intensive Bake For cooking dishes which require a moist topping and a crisp base such as pizza and quiche lorraine	180 °C	50 - 225 °C
Bottom Heat Use this setting towards the end of baking to brown the base of a cake, quiche or pizza	190 °C	100 - 225 °C
Top Heat For continued baking of the surface, browning, cooking au gratin, baking pyramid cakes	190 °C	100 - 225 °C
Full Grill For grilling and toasting bread, open sandwiches etc. and browning baked dishes	Setting 3	Setting 1 - 3

Functions / Menus

Main menu	Recommended temperature	Temperature range
Oven functions		
Economy Grill For grilling thin cuts in small quantities and for browning small baked dishes.	Setting 3	Setting 1 - 3
Fan Grill For fan grilling thicker items, e.g. rolled meat, poultry pieces	200 °C	50 - 225 °C
Cake Plus For creamed mixtures	160 °C	30 - 225 °C
Automatic programmes The list of Automatic programmes available will appear in the display	-	-
Special applications		
Menu cooking Simultaneous cooking of different foods	-	-
Pizza	180 °C	180 °C - 225 °C
Defrost For gentle defrosting of frozen food	60 °C	50 - 60 °C
Reheat For gentle reheating of cooked food	130 °C	120 - 140 °C
Blanch	-	-

Main menu	Recommended temperature	Temperature range
Special applications		
Bottling	90 °C	80 °C - 100 °C
Sterilise crockery	-	-
Drying	60 °C	60 °C - 70 °C
Prove yeast dough	-	-
Sabbath programme	180 °C	180 °C - 225 °C
MyMiele MyMiele can be used to personalise your steam combi oven by inputting frequently used processes.		
User programmes You can create and save cooking processes	-	-
Settings Changing the factory default settings	-	-
Maintenance		
Descale	-	-
Soak	-	-
Drying	-	-
Rinse	-	-

Operating principles

Check that the floor filter is correctly in place before each programme as large food residues may block the water outlet.

Selecting a function

- Switch on the appliance ①.
- Touch "Oven functions".
- If the function you want to use does not appear in the display, scroll through the functions using < and > until the required function appears.
- Touch the required function once with your finger.

Setting the temperature / core temperature

- Swipe the "Temperature" roller until the required temperature appears.

Setting a cooking duration

- Swipe the hours (h) roller until the required number of hours appears.
- Swipe the minutes (min) roller until the required number of minutes appears.

Setting the moisture level

(Combi mode and Reheat)

- Swipe the "Moisture" roller until the required moisture content appears.

At the end of the duration

At the end of the cooking process a tone will sound and "Process finished" appears in the display. For some functions "Steam reduction" will also appear. Wait until "Steam reduction" goes out in the display before opening the door and removing the food.

- Switch off the appliance.

Danger of burning!

Exercise care when handling food and trays so as not to burn yourself on the walls of the steam combi oven, hot food, shelf runners, trays etc.

Use oven gloves when placing food in the steam combi oven, turning or removing it and when adjusting shelves etc. in a hot oven.

Rinsing

After switching off the appliance, "Appliance rinsing" will appear in the display if you have cooked using steam. Carry this out each time you have cooked using steam to rinse out food residues from the system. Follow the instructions in the display.

After use

- Remove the water container and empty it. Lift up the water container slightly when removing it.
- After each use, clean and dry the whole appliance as described in "Cleaning and care".

Leave the appliance door open until the oven interior is completely dry.

Operation

During operation

Interrupting operation

Operation will stop when the door is opened. The heating will be switched off and the cooking duration remaining stored in memory.

Steam will escape when the door is opened. Step back from the appliance and wait until the steam has dissipated.

Danger of burning!

Be careful not to burn yourself on the walls of the steam combi oven, hot food, shelf runners, trays or hot steam. Use oven gloves when placing food in the steam combi oven, turning or removing it and when adjusting shelves etc. in a hot oven.

Operation will resume when the door is closed.

The steam combi oven will heat up again and the display will show the temperature in the cooking compartment as it rises. Once the set temperature has been reached, the display will change to show the cooking duration remaining as it counts down.

If operation is interrupted by opening the door with fewer than 55 seconds left in the cooking process, "Process finished" will appear in the display and the cooking process will not continue even after the door is closed.

Changing settings

You can change selected settings while the steam combi oven is operating.

- Touch "Change" in the display.
- Select the setting you wish to change, e.g. "Temperature", and then enter the change.
- Confirm with "OK".

Saving a programme

You can save a cooking programme so that you can call it up later in "User programmes".

"Save" appears in the display at the end of a cooking process.

- Touch "Save" in the display.

A summary will appear in the display.

- Touch "Accept".

The cooking process can be saved under a name of your choice.

- Use the keyboard to enter the name you would like to save the cooking process under.

- Touch "Save" in the display.

Information regarding the saved programme will appear in the display.

- Confirm with "OK".

Operation

Steam cooking

- Switch on the appliance.
- Place the food in the appliance.
- Select the steam cooking function.
- Select the required temperature and duration.
- Confirm with "OK".

If the Keeping warm function has been activated, the appliance will not switch off at the end of the cooking process.

Defrost

- Switch on the appliance.
- Place the food in the appliance.
- Select Special applications > Defrost.
- Select the required temperature and duration.
- Confirm with "OK".

Reheat

- Switch on the appliance.
- Place the food in the appliance.
- Select Special applications > Reheat.
- Select the required temperature, duration and moisture level.
- Confirm with "OK".

Combi mode

The Combi mode works by combining heat and steam. You can combine up to 10 cooking stages in a Combi mode programme. You can set the temperature, moisture level and duration/core temperature for each cooking stage.

The cooking programme will be carried out in the order in which the individual stages are entered.

When cooking using Combi mode / Grill, the food probe cannot be used.
After a cooking stage using Full Grill, cooking with a core temperature is not possible.

The following example describes a cooking programme with 3 cooking stages.

- Switch on the appliance ①.
- Insert the food probe into the meat and place the meat in the oven.
Place the universal tray on the lowest shelf runner to catch any drips if the meat is being roasted on the rack.
- Select "Combi mode".
- Select the type of heating you want.

Cooking stage 1

Fan Plus / Conventional Heat

- Select "Set the duration".
- Set the temperature, duration and moisture level.
- Confirm with OK.

or

- Select "Core temperature".
- Set the temperature, duration and moisture level.
- Confirm with OK.

Operation

Full Grill

- Set the Full Grill setting, duration and moisture level.
- Confirm with OK.

A message will appear in the display.

- Select "Add".

Cooking stage 2

- Select the type of heating you want.
- Enter the settings as described in "Cooking stage 1".

A message will appear in the display.

- Select "Add".

Cooking stage 3

- Select the type of heating you want.
- Enter the settings as described in "Cooking stage 1".

A message will appear in the display.

- Select "Finish".

A summary of the individual cooking stages will appear in the display. If you don't want to add another cooking stage, confirm with "OK".

Start the cooking programme straight away or enter a start time or finish time (see "Start time / Finish"). You can save the selected cooking stages under "**User programmes**".

- Touch "Save".
- Use the keyboard to enter the name under which you would like to save the cooking process.
- Touch "Save".

Fan Plus / Conventional Heat / Top Heat / Bottom Heat / Grill / Fan Grill / Intensive Bake / Cake Plus

The grease filter on the back wall must be removed for baking. Exception: fit the grease filter in the back wall when baking open, deep fresh fruit flans, e.g. plum or damson or pizza with lots of topping.

The steam combi oven will begin to operate automatically after the selected temperature has been confirmed.

You do not need to enter a cooking duration. You can enter the following settings via "Open further settings": Duration / Start at / Finish at.

You can enter a cooking duration of between 1 minute and 12 hours. If a duration is entered, this will begin to count down when the appliance starts to operate.

If a duration is not entered, the appliance switches itself off automatically after 12 hours.

You have the option of activating a burst of steam with these functions ("Burst of steam" appears in the display). The burst of steam will be released immediately after selection and lasts for about 1 minute. The number of bursts of steam is unlimited.

- If necessary, remove the grease filter from the back wall.
- Switch on the appliance ①.
- Select the function you want.
- Select the required temperature (or core temperature) and confirm it.

Operation

User programmes

You can save up to 20 cooking programmes under their own individual names in the "User programmes" menu.

If no User programmes have been saved, the following appears in the display:

Create programme

User programmes can be created.

If User programmes have already been saved, they will appear in the display. You can choose one of the following options:

Edit programmes

Create programme

You can create User programmes.

Change programme

Existing programmes will be shown in the display and can be altered.

Delete programme

Existing programmes can be deleted.

Create programme

- Touch "User programmes" in the main menu.
- Touch "Create programme".
- Enter the settings as normal and confirm with "OK".

If you want to add another cooking stage, select "Add" and proceed as previously described.

- Touch "Finish" to save the programme.

A summary will appear in the display.

- Confirm with "OK".

You can now save the cooking process. The cooking process can be saved under a name of your choice.

- Touch "Save".
- Use the keyboard to enter the name under which you would like to save the cooking process.
- Touch "Save".

A summary will appear in the display.

- Confirm with "OK".

Altering a User programme


- Touch "User programmes" in the main menu.
- Touch "Edit".
- Touch "Change programme".
- Touch the required programme.

You can now change cooking stages or the programme name. Enter the settings as normal.

Deleting a User programme

- Touch "User programmes" in the main menu.
- Touch "Edit".
- Touch "Delete programme".
- Touch the required programme.

MyMiele

You can personalise your steam combi oven using the MyMiele  function by inputting frequently used processes.

It is particularly useful with Automatic programmes as you do not need to work through every screen in order to start your programme.

You can also set processes that you have entered into MyMiele to appear in the Start screen (see "Settings – Start screen").

Adding an entry

You can add up to 20 entries.

■ Select "MyMiele .

■ Select "Add entry".

You can select options listed in the following categories:

– Oven functions 

– Automatic programmes 

– Special applications 

– User programmes 

■ Confirm your choice with OK.

A box will appear in the list next to the selected option, together with a symbol to show which category it was selected from.



■ Proceed as above for further entries as required. You can only choose options that have not already been selected.

Editing MyMiele

First select "Edit", then

- add entries as long as MyMiele contains fewer than 20 entries,
- delete entries,
- sort entries as long as MyMiele contains more than 4 entries.



Deleting entries

- Select "MyMiele"  .
- Select "Edit".
- Select "Delete entry".
- Select the entry that you want to delete.
- Confirm your choice with OK.

The entry will then be removed from the list.

Sorting entries

The order can be rearranged as long as there are more than 4 entries.

- Select "MyMiele"  .
- Select "Edit".
- Select "Sort entry".
- Select the entry that you want to move.
- Select the position you want to move it to.
- Confirm your choice with OK.

The entry will now appear in the position you want it in.

Additional functions

Start time / Finish

You can delay the start of a cooking process. The appliance will then switch on automatically.

This is not possible when using the "Descale" function.

With "Start at" you enter the time of day at which you want the cooking process to start. With "Finish at" you enter the time of day at which you want the cooking process to end.

The difference between the start time and finish time is the cooking duration selected, plus the heating-up time which the appliance calculates.

This function cannot be used if the oven interior is too hot, e.g at the end of a cooking process. "Start at" / "Finish at" will not be displayed in this case.
Leave the door open to cool down the appliance.

Cooking results can be impaired if there is a long delay between the food being placed in the oven and the start of cooking.
Fresh food can change its colour and even deteriorate.

Setting the start and finish times

- Select the function, temperature and duration in the normal way.
- Touch "Open further settings".
- Then select "Start at" or "Finish at" and enter the time of day at which you want the cooking programme to begin or end.
- Confirm with "OK".

Changing the start and finish times

- Touch "Change" in the display.
- Select "Start at" or "Finish at".

Deleting the start and finish times

- Touch "Change" in the display.
- Select "Start at" or "Finish at".
- Select — —.

Minute minder / Alarm

You can set a minute minder and alarm to monitor separate processes.

These functions can also be used during a cooking process.

A total of two times can be set. The minute minder / alarm which has been set will appear in the status bar.

Minute minder

You can set a time for the minute minder of between 1 second and 9 hours, 59 minutes and 59 seconds.

An audible tone sounds at the end of the minute minder time.


Alarm

The alarm works like an alarm clock. You can set a time and when this time is reached, the alarm sounds.


Additional functions

Setting the minute minder / alarm


If the time of day display is switched off (see "Settings - Time of day"), you need to switch on ① the appliance to set a minute minder / alarm.

- Touch the  sensor.
- Touch "New minute minder time" / "New alarm".
- Swipe the rollers in the display to set the required minute minder / alarm time.
- Then touch "OK". The setting is now saved.

Changing the minute minder / alarm

- Touch the  sensor or the minute minder / alarm in the top-right of the display.
- Touch "Alarm" or "Minute minder".
- Swipe the rollers in the display to set the required minute minder / alarm time.
- Then touch "OK". The setting is now saved.


Deleting the minute minder / alarm

- Touch the  sensor or the minute minder / alarm in the top-right of the display.
- Touch "Alarm" or "Minute minder".
- Then touch "Reset".

System lock

The system lock prevents the appliance being switched on unintentionally, by children for example.


It is deactivated as standard. To use this function, the relevant factory default setting needs to be changed (see "Settings > Safety").

If the system lock has been activated, the  symbol appears in the display when you switch the appliance on again.

Unlocking the appliance

- Switch on the appliance.

A message will appear in the display.

- To unlock the appliance, touch and hold your finger on the lock symbol  for approx. 6 seconds.

You can then use the appliance as normal.

The system lock is activated automatically a few seconds after the appliance has been switched off.

Additional functions


Sensor lock

Your appliance is equipped with a sensor lock to prevent settings being changed during cooking.

If the sensor lock is activated, all sensors are locked except for the On/Off sensor. A minute minder which is counting down can be confirmed.

The sensor lock is deactivated as standard. To use this function, the relevant factory default setting needs to be changed (see "Settings > Safety").

Unlocking the sensors

- Touch any sensor.
- To unlock the appliance, touch and hold your finger on the lock symbol  for approx. 6 seconds.

You can then use the appliance as normal.

The sensor lock is activated automatically a few seconds after the last entry.

This section contains general information. You will find more detailed information about particular foods and how to cook them in the other sections.

Steam cooking

The advantages of cooking with steam

Almost all vitamins and minerals are retained as the food is not immersed in water.

Cooking with steam also retains the true taste of the food better than conventional cooking. We therefore recommend seasoning the food after it has been cooked. Food retains its fresh, original colour.

Suitable containers

Cooking containers

This appliance is supplied with stainless steel cooking containers. Other containers, in a variety of sizes, both perforated and solid, are available as optional extras (see "Optional accessories"). This enables you to choose the most suitable container for the food you are preparing. Use perforated containers for **steam cooking**. These enable steam to reach food from all sides and help it cook evenly.

Your own containers

You can also use your own containers. However, please note the following:

- The container must be suitable for using in an oven and must be steam resistant. Plastic containers can only be used for steam cooking if the manufacturer has stated that they are suitable for such use.
- Thick-sided containers are not very suitable for using with steam. They do not conduct heat well and, as a result, cooking durations will be considerably longer than those given in the charts.
- Place the cooking containers on the rack or on a suitable tray, and not on the oven floor.

General notes

- Ensure that there is a gap between the upper rim of the container and the top of the cooking compartment to allow sufficient steam into the container.

Universal tray / Combi rack

If you are using the universal tray with the rack on top, e.g. for grilling, insert the tray between the rails of the shelf runners and the rack will automatically slide in above them. To remove, pull out the tray together with the rack.

Shelf level

You can use any shelf level and can even cook simultaneously on several different levels. This won't change cooking durations.

When cooking with more than one deep cooking container at the same time, offset them to allow steam to circulate properly. If possible, leave a shelf level between the containers.

Temperature

The highest temperature reached when cooking with steam is 100 °C. Almost all food can be cooked at this temperature. Some delicate foods (e.g. berries) must be cooked at lower temperatures, otherwise they will burst. Information is provided about this in the relevant sections of this booklet.

Combination with Gourmet warming drawer

If the Gourmet warming drawer is operated underneath the steam combi oven, the interior of the steam combi oven can heat up to a temperature of 40 °C. If you set a temperature of 40 °C in the steam combi oven while the warming drawer is operating underneath at the same temperature, steam will not be produced because the steam combi oven's interior is too warm.

Non-tip safety notches

The universal tray and combi rack have non-tip safety notches which prevent them being pulled right out when they only need to be partially pulled out. The tray and rack must be lifted and pulled out in order to remove them.

Cooking duration (time)

In general, the cooking durations for cooking with steam are the same as for cooking food in a saucepan. More information about any factors which may affect the cooking duration is given in the relevant sections.

The quantity of food does not affect the cooking duration. 1kg of potatoes will take the same time to cook as 500 g.

The durations given in the charts are guidelines only. We recommend selecting the shorter cooking duration quoted to start with. If food is not cooked sufficiently after the shorter time, it can be put back in the steam combi oven and cooked some more.

Cooking with liquid

When cooking with liquid, only fill the cooking container $\frac{2}{3}$ full to prevent the liquid spilling when the cooking container is removed from the oven.

Your own recipes

Food and recipes which are prepared in a pot or a pan can also be cooked using steam. The cooking durations will be the same. Please note that food will not be browned when cooking with steam.

Steam cooking

Vegetables

Fresh vegetables

Prepare fresh vegetables in the usual way, i.e. wash, clean and cut up.

Frozen vegetables

Frozen vegetables do not need to be defrosted beforehand unless the vegetables have been frozen together in a block.

To cook frozen vegetables, programme the same time as for fresh ones.

Break up the larger, frozen together pieces. Please refer to the cooking times on the packaging.

Cooking containers

Food such as peas or asparagus spears, which have little or no space between them, will take longer to cook because the steam has less space to work in. For an even result, it is best to use a shallow container for these types of foods, and only fill it about 3 - 5 cm deep. When cooking large quantities, divide the food between 2 or 3 shallow cooking containers rather than using one deep one.

Different types of vegetables which take the same length of time to cook can be cooked together in one cooking container.

Use solid containers for vegetables which are cooked in liquid, e.g. cabbage.

Shelf level

When cooking vegetables with a distinctive colour (e.g. beetroot) in a perforated container at the same time as cooking other foods in other containers, place the condensate tray directly underneath the perforated container to catch any drips and therefore avoid any colour transfer.

Duration

As with conventional methods, when cooking vegetables with steam the cooking duration will depend on the size and also whether you want the vegetables to be al dente or soft.

Example:

Firm potatoes, cut into quarters = approx. 18 minutes

Firm potatoes, cut in half = approx. 22 minutes

Brussels sprouts, large, al dente = approx. 12 minutes

Brussels sprouts, small, soft = approx. 12 minutes

Settings

Automatic programmes > Vegetables > ...

or

Oven function > Steam cooking

Temperature: 100 °C

Duration: see chart

The durations given in the charts for fresh vegetables are guidelines only. We recommend selecting the shorter cooking duration quoted to start with. If vegetables are not cooked sufficiently after the shorter time, they can be put back in the steam combi oven and cooked some more.

	Duration in minutes
Artichokes	32-38
Cauliflower, whole	27-28
Cauliflower, florets	8
Green beans	6-8
Broccoli, florets	2-4
Chantenay carrots, whole	7-8
Chantenay carrots, halved	5-6
Chantenay carrots, chopped	4
Chicory, halved	4-5
Chinese cabbage, chopped	3
Peas	3
Fennel, halved	10-12
Fennel, cut into strips	4-5
Curly kale, chopped	23-26
Firm potatoes, peeled	
whole	20-25
halved	15-20
quartered	10-15

Steam cooking

	Duration in minutes
Fairly firm potatoes, peeled	
whole	23-28
halved	18-23
quartered	14-18
Soft potatoes, peeled	
whole	25-30
halved	18-23
quartered	14-18
Kohlrabi, cut into batons	6-7
Pumpkin, diced	4-8
Corn on the cob	10-15
Silverbeet, chopped	2-3
Capsicum, diced/cut into strips	2
Mushrooms	2
New potatoes, firm	20-25
Leek, chopped	2-4
Leek, stalks halved	4-6
Romanesco, whole	22-25
Romanesco, florets	5-7
Brussels sprouts	10-12
Beetroot, whole	50-60
Red cabbage, chopped	15-20
Black salsify, whole	9-10
Celeriac, cut into batons	6-7
Green asparagus	2-4
White asparagus, whole	5-10

	Duration in minutes
Carrots, chopped	6
Spinach	1-2
Spring cabbage, chopped	10-11
Celery sticks, chopped	2-5
Turnips, chopped	6-7
White cabbage, chopped	12
Savoy cabbage, chopped	10-11
Zucchini, sliced	2-3
Sugar snap peas	2-3

Steam cooking

Meat

Fresh meat

Prepare the meat in the usual way.

Frozen meat

Meat should be thoroughly defrosted before cooking in the steam combi oven (see "Defrosting").

Preparation

Meat which needs to be seared before being cooked, e.g. stewing steak, should be seared in a pan on the cooktop.

Duration

The cooking duration depends on the thickness and consistency of the food and not the weight. The thicker the food, the longer the cooking duration. A 10 cm thick piece of meat weighing 500 g will take longer to cook than a 5 cm thick piece of meat weighing 500 g.

Useful tips

Use a perforated container to retain the **flavours** when cooking meat. Place a solid container underneath to catch the juices.

You can use these to make a gravy or freeze them for later use.

Boiling chicken, pork rind, meat, ribs and meat bones can be used to make **stock**. Place the meat together with some mixed vegetables in a solid cooking container and add cold water. The longer the cooking duration, the stronger the stock.

Settings

Automatic programmes > Meat > ...

or

Oven function > Steam cooking > ...

Temperature: 100 °C

Duration: see chart

The durations given in the chart are guidelines only. We recommend selecting the shorter cooking duration quoted to start with. If meat is not cooked sufficiently after the shorter time, it can be put back in the steam combi oven and cooked some more.

Meat	Temperature in °C	Duration in minutes
Beef shin, covered with water	100	110-120
Pork knuckle	100	135-145
Chicken breast fillet	100	8-10
Knuckle	100	105-115
Beef soup bones, covered with water	100	110-120
Veal for stewing	100	3-4
Gammon steaks	100	6-8
Lamb ragout	100	12-16
Poularde	100	60-70
Turkey roulade	100	12-15
Turkey schnitzel	100	4-6
Rib of beef, covered with water	100	130-140
Beef stew	100	105-115
Boiling chicken, covered with water	100	80-90
Boiled topside	100	110-120

Steam cooking

Sausages

Settings

Automatic programmes > Sausages > ...

or

Oven function > Steam cooking

Temperature: 90 °C

Duration: see chart

Sausages	Duration in minutes
Frankfurters	6-8
Sausages	6-8
White sausages	6-8

Fish

Fresh fish

Prepare fresh fish in the usual way, i.e. clean, gut and fillet.

Frozen fish

Fish should be at least partially defrosted before cooking (see "Defrosting").

Preparation

Add some lemon or lime juice to fish before cooking. The citric acid helps the flesh stay firm.

It is not necessary to season fish when cooking with steam as this method retains the minerals which give the fish its unique flavour.

Cooking containers

If using a perforated container, grease it first or line with baking paper. Place the universal tray on the lowest shelf level.

Shelf level

When cooking fish in a perforated container at the same time as cooking other types of food in other containers, place the universal tray directly underneath the container with the fish to catch any liquid and therefore avoid any transfer of flavours to other food.

Temperature

85 °C – 90 °C

For gently cooking delicate types of fish, such as flounder.

100 °C

For cooking firmer types of fish, e.g. salmon.
Also for cooking fish in sauce or stock.

Steam cooking

Duration

The cooking duration depends on the thickness and consistency of the food and not the weight. The thicker the food, the longer the cooking duration. A 3 cm thick piece of fish weighing 500 g will take longer to cook than a 2 cm thick piece of fish weighing 500 g.

The longer fish cooks, the firmer its flesh will become. Use the cooking durations given in the chart.

If you find that the fish is not cooked sufficiently, only cook it for a few minutes more.

When cooking fish in sauce or stock, we recommend that you increase the cooking duration quoted by a few minutes.

Useful tips

Adding herbs and spices, such as dill, will help bring out the full flavour of the fish.

Cook large fish in the swimming position. To help maintain the structure of the fish, place a small cup or similar upside down in the cooking container, and arrange the fish bellyside down over the cup.

You can use any fish scraps, e.g. fish heads, bones, tails etc. to make a **fish stock**. Place the fish scraps together with some mixed vegetables in a solid cooking container and add cold water. Cook at 100 °C for 60 to 90 minutes. The longer the cooking duration, the stronger the stock.

Blue fish is fish which is cooked in water and vinegar. It is important not to damage the skin of the fish. This method is suitable for cooking carp, trout, tench, eel and salmon.

Settings

Automatic programmes > Fish > ...

or

Oven functions > Steam cooking

Temperature: see chart

Duration: see chart

The durations given in the chart are guidelines for fresh fish. We recommend selecting the shorter cooking duration quoted to start with. If the fish is not cooked sufficiently after the shorter time, it can be put back in the steam combi oven and cooked some more.

	Temperature in °C	Duration in minutes
Eel	100	5–7
Perch fillet	100	3–5
Bream/Snapper fillet	85	3–5
Trout, 250 g	90	8–12
Halibut/Trumpeter fillet	85	4–6
Blue eye trevalla/Ling fillet	100	6
Carp, 1.5 kg	100	18–25
Salmon fillet	100	4–8
Salmon steak	100	8–10
Ocean trout	90	8–10
Basa fillet	85	3
Rosefish fillet	100	6–8
Jackass morwong fillet/Terakihi fillet	100	4–6
Flounder fillet	85	4–5
Stargazer/Monkfish fillet	85	6–8
Sole fillet	85	3
Turbot fillet	85	5–8
Tuna fillet	100	4–8
Pikeperch fillet	85	4

Steam cooking

Shellfish

Preparation

Defrost frozen shellfish before cooking with steam.

Peel, remove and discard the intestines, and then wash the shellfish.

Cooking containers

If using a perforated container, grease it first or line with baking paper. Place the universal tray on the lowest shelf level.

Duration

The longer shellfish are cooked, the tougher they become. Use the cooking durations given in the chart.

When cooking shellfish in sauce or stock, we recommend that you increase the cooking duration quoted by a few minutes.

Settings

Automatic programmes > Shellfish > ...

or

Oven functions > Steam cooking


Temperature: see chart

Duration: see chart

	Temperature in °C	Duration in minutes
Crevettes	90	3
Prawns	90	3
King prawns	90	4–5
Crab	90	3
Crayfish	95	10–15
Shrimps	90	3

Mussels

Fresh mussels

 Only cook mussels which are closed.
Do not eat mussels which have not opened after being cooked. Danger of food poisoning!

Steep fresh mussels in water for a few hours before cooking to rinse out any sand. Then scrub the mussels thoroughly to clean them.

Frozen mussels

Defrost frozen mussels before cooking.

Duration

The longer mussels are cooked, the harder they become. Use the cooking durations given in the chart.

Settings

Automatic programmes > Mussels > ...

or

Oven functions > Steam cooking

Temperature: see chart

Duration: see chart

	Temperature in °C	Duration in minutes
Goose barnacles	100	2
Cockles	100	2
Blue mussels	90	12
Scallops	90	3
Razor clams	100	2–4
Vongole	90	2–4

Steam cooking

Rice

Rice swells when cooked and needs to be cooked in liquid. The proportion of rice to liquid will vary depending on the type of rice.

The rice absorbs all the liquid. Therefore none of the nutrients are lost.

Settings

Automatic programmes > Rice > ...

or

Oven functions > Steam cooking

Temperature: 100 °C

Duration: see chart

	Ratio Rice : Liquid	Duration in minutes
Basmati rice	1 : 1	15
Parboiled rice	1 : 1.5	23–25
Arborio rice		
Milk rice	1 : 2.5	30
Risotto	1 : 2	18–19
Brown rice	1 : 1.5	25–30
Wild rice	1 : 1.5	25–30

Pasta / Noodles

Dry pasta and noodles

Dry pasta and noodles swell when they are cooked and need to be cooked in liquid. The liquid must cover the pasta or noodles. Using hot liquid gives better results.

Increase the cooking time stated by the manufacturer by approx. $\frac{1}{3}$.

Fresh pasta and noodles

Fresh pasta and noodles, such as you can buy from the supermarket chilled counter, do not need to absorb water. Cook fresh pasta and noodles in a perforated container.

Separate any pieces of pasta or noodles which have stuck together and spread them out in the cooking container.

Settings

Automatic programmes > Pasta > ...

or

Oven functions > Steam cooking

Temperature: 100 °C

Duration: see chart

Fresh pasta / noodles	Duration in minutes
Gnocchi	3
Knöpfli	2
Ravioli	3
Spätzle	2
Tortellini	3
Dry pasta / noodles, covered with water	
Flat noodles / Fettuccine	14
Vermicelli	8

Steam cooking

Dumplings

Ready-made dumplings in wrappers need to be covered completely with water. Otherwise they will not absorb enough water and will fall apart, even if steeped in water prior to cooking.

Cook fresh dumplings in a greased, perforated container.

Settings

Automatic programmes > Pasta > ...

or

Oven functions > Steam cooking

Temperature: 100 °C

Duration: see chart

	Duration in minutes
Steamed dumplings	30
Yeast dumplings	20
Boil-in-the-bag potato dumplings	20
Boil-in-the-bag bread dumplings	18–20

Grains

Grain swells when cooked and needs to be cooked in liquid. The proportion of grain to liquid will vary depending on the type of grain.

Grain can be cooked whole or cracked.

Settings

Automatic programmes > Grain > ...

or

Oven functions > Steam cooking

Temperature: 100 °C

Duration: see chart

	Ratio Grain : Liquid	Duration in minutes
Amaranth	1 : 1.5	15–17
Bulgur	1 : 1.5	9
Green spelt, whole	1 : 1	18–20
Green spelt, cracked	1 : 1	7
Oats, whole	1 : 1	18
Oats, cracked	1 : 1	7
Millet	1 : 1.5	10
Polenta	1 : 3	10
Quinoa	1 : 1.5	15
Rye, whole	1 : 1	35
Rye, cracked	1 : 1	10
Wheat, whole	1 : 1	30
Wheat, cracked	1 : 1	8

Steam cooking

Pulses

- Dried -

Soak pulses for at least 10 hours in cold water before cooking. Soaking makes the pulses more digestible and shortens the cooking duration required.
Exception: **Lentils** do not need to be soaked before cooking.

Soaked pulses must be covered with liquid when cooked.
Dried pulses must be cooked with a certain ratio of pulses to liquid.

Settings

Automatic programmes > Pulses > ...

or

Oven functions > Steam cooking

Temperature: 100 °C

Duration: see chart

Soaked	
	Duration in minutes
Beans	
Kidney beans	55–65
Azuki beans	20–25
Black beans	55–60
Borlotti beans	55–65
Haricot beans	34–36
Peas	
Yellow split peas	40–50
Green peas, shelled	27

Oven functions > Steam cooking

Temperature: 100 °C

Duration: see chart

Unsoaked		
	Duration in minutes	Ratio Pulses : Liquid
Beans		
Kidney beans	130–140	1 : 3
Azuki beans	95–105	1 : 3
Black beans	100–120	1 : 3
Borlotti beans	115–135	1 : 3
Haricot beans	80–90	1 : 3
Lentils		
Brown lentils	13–14	1 : 2
Red lentils	7	1 : 2
Peas		
Yellow split peas	110–130	1 : 3
Green peas, shelled	60–70	1 : 3

Steam cooking

Hen's eggs

Use a perforated container to prepare boiled eggs in the steam combi oven.

The eggs do not need to be pierced before cooking as they are gradually warmed during the heating-up phase and so do not burst when they are cooked with steam.

When using a solid container for preparing egg dishes, remember to grease it first.

Settings

Automatic programmes > Hen's eggs > ...

or

Oven functions > Steam cooking

Temperature: 100 °C

Duration: see chart

	Duration in minutes
Small (S) soft medium hard	3 5 9
Medium (M) soft medium hard	4 6 10
Large (L) soft medium hard	5 6–7 12
Extra large (XL) soft medium hard	6 8 13

Fruit

Cook fruit in a solid container so that none of the juice is lost. If you wish to cook fruit in a perforated container, place a solid container directly underneath it to collect the juice.

Useful tip

You can use the collected juice to prepare a glaze.

Settings

Automatic programmes > Fruit > ...

or

Oven functions > Steam cooking

Temperature: 100 °C

Duration: see chart

	Duration in minutes
Apples, cut into pieces	1–3
Pears, cut into pieces	1–3
Cherries	2–4
Mirabelle plums	1–2
Nectarines/Peaches, cut into pieces	1–2
Plums	1–3
Quinces, diced	6–8
Rhubarb, cut into pieces	1–2
Gooseberries	2–3

Steam cooking

Menu cooking - manual

Switch off steam reduction when doing menu cooking (see "Settings").

Menu cooking involves cooking various foods with different cooking times in order to serve them all together in one meal, e.g. Perch with rice and broccoli. Foods are placed in the steam oven at different times so that they are all ready at the same time.

Shelf level

When cooking fish or food with a distinctive colour (e.g. beetroot) in a perforated container, place the condensate tray / universal tray directly underneath the container to avoid any transfer of flavour or colour to other food.

Temperature

Whole meals should be cooked at a temperature of 100 °C as this is the temperature required to cook the majority of foods. Do not cook a whole meal at the lowest temperature when different temperatures are required for different types of food, e.g. 85 °C for seabream and 100 °C for potatoes.

If the recommended cooking temperature for the food is 85 °C for example, try cooking it at 100 °C and testing the result. Some delicate types of fish with a soft structure, e.g. flounder will become very firm when cooked at 100 °C.

Duration

If you increase the recommended temperature, shorten the cooking duration by approx. $\frac{1}{3}$.

Example:

Rice 20 minutes
Perch fillet 6 minutes
Broccoli 4 minutes

20 minutes - 6 minutes = 14 minutes (1st cooking duration: rice)

6 minutes - 4 minutes = 2 minutes (2nd cooking duration: perch fillet)

Remaining time = 4 minutes (3rd cooking duration: broccoli)

Cooking durations	20 min. - rice		
		6 min. - perch fillet	
			4 min. - broccoli
Setting	14 min.	2 min.	4 min.

- Check whether steam reduction is switched off.
- Place the rice in the steam combi oven first.
- Set the first cooking duration: 14 minutes.
- After 14 minutes, place the fish in the steam combi oven.
- Set the second cooking duration: 2 minutes.
- After 2 minutes, place the broccoli in the steam combi oven.
- Set the third cooking duration: 4 minutes.

Special applications

Reheat

The steam oven is very effective at reheating food gently, without drying it out or cooking it further. The food reheats evenly and does not need to be stirred during the reheating process.

You can reheat individual dishes or plated meals which have been prepared previously (e.g. meat, vegetables and potatoes).

Suitable containers

Small quantities can be reheated on a plate, larger quantities should be placed in a cooking container.

Duration

Set 10–15 minutes for **one** plated meal. Several plates will take a little longer.

If you wish to reheat several dishes one after the other, reduce the duration for the second and subsequent dishes by around 5 minutes as the oven interior will already be warm.

Moisture content

The more moist the food, the less moisture that needs to be added.

Useful tips

Food does not need to be covered before it is reheated.

Do not reheat large items, such as a whole joint of roast meat. Divide it into portions and reheat these as plated meals. Compact items, such as stuffed peppers or roulades, should be cut in half.

Please note that breaded items, such as schnitzel, will not retain their crispness when they are reheated.

Reheat sauces separately.

Exceptions: Food that is prepared in sauces, e.g. goulash.

Settings

Special applications > Reheat, or
Oven functions > Combi mode > Fan Plus
Temperature: see chart
Moisture: see chart
Duration: see chart

Special applications

Produce	Temperature in °C	Moisture in %	Duration in minutes
Vegetables			
Carrots Cauliflower Kohlrabi Beans	120	70	8–10
Side dishes			
Pasta Rice Potatoes, halved lengthways	120	70	8–10
Dumplings Mashed potato	140	70	18–20
Meat and poultry			
Roasts in slices, 1 1/2 cm thick Roulades, sliced Goulash Lamb ragout Meatballs Chicken schnitzel Turkey schnitzel, sliced	140	70	11–13
Fish			
Fish fillet Fish roulades, cut in half	140	70	10–12
Plated meals			
Spaghetti, Napoli sauce Roast pork, potatoes and vegetables Stuffed capsicum (halved), rice Chicken fricassee, rice Vegetable soup Creamy soup Clear soup Stew	120	70	10–12

Special applications

Defrost

It is much quicker to defrost items in the steam oven than at room temperature.

Temperature

60 °C is the best temperature for defrosting.

Exceptions: 50 °C for minced meat and game.


Before and after defrosting

Remove all packaging before defrosting. **Exceptions:** Leave bread, biscuits and cakes in their packaging as otherwise they will absorb moisture and become soft.

Allow defrosted food to stand at room temperature after removing it from the oven. The standing time is necessary to allow the even distribution of heat.

Cooking containers

Use a perforated container with the universal tray underneath it when defrosting food which will drip, such as poultry. This way food will not be lying in defrosted liquid.

 Do not use any juices that appear as a result of defrosting meat and poultry. Danger of salmonella poisoning!

Foods which don't drip can be defrosted in a solid cooking container.

Useful tips

Fish does not need to be fully defrosted before cooking. Defrost so that the surface is sufficiently thawed to take herbs and seasoning. Depending on the thickness of the fish, 2–5 minutes should be enough.

When defrosting food which has frozen together, e.g. berries, chops, fish fillets etc. separate it about half-way through the defrosting time.

Do not refreeze food once it has thawed.

Defrost frozen ready meals according to the instructions on the packaging.

Settings

Special applications > Defrost

or

Oven functions > Steam cooking

Temperature: see chart

Duration: see chart

Special applications

Food to be defrosted	Weight in g	Temperature in °C	Defrosting duration in minutes	Standing time in minutes
Dairy products				
Sliced cheese	125	60	15	10
Quark	250	60	20–25	10–15
Cream	250	60	20–25	10–15
Soft cheese	100	60	15	10–15
Fruit				
Apple sauce	250	60	20–25	10–15
Apple pieces	250	60	20–25	10–15
Apricots	500	60	25–28	15–20
Strawberries	300	60	8–10	10–12
Raspberries/ Blackcurrants	300	60	8	10–12
Cherries	150	60	15	10–15
Peaches	500	60	25–28	15–20
Plums	250	60	20–25	10–15
Gooseberries	250	60	20–22	10–15
Vegetables				
Frozen in a block	300	60	20–25	10–15
Fish				
Fish fillets	400	60	15	10–15
Trout	500	60	15–18	10–15
Lobster	300	60	25–30	10–15
Crab	300	60	4–6	5
Ready meals,				
Meat, vegetables, sides, casserole, soup	480	60	20–25	10–15

Special applications

Food to be defrosted	Weight in g	Temperature in °C	Defrosting duration in minutes	Standing time in minutes
Meat				
Roasting	in slices	60	8–10	15–20
Mince	250	50	15–20	10–15
Mince	500	50	20–30	10–15
Stew	500	60	30–40	10–15
Stew	1000	60	50–60	10–15
Liver	250	60	20–25	10–15
Saddle of hare	500	50	30–40	10–15
Saddle of venison	1000	50	40–50	10–15
Schnitzel / Chops / Sausages	800	60	25–35	15–20
Poultry				
Chicken	1000	60	40	15–20
Chicken drumsticks	150	60	20–25	10–15
Chicken schnitzel	500	60	25–30	10–15
Turkey drumsticks	500	60	40–45	10–15
Cookies/Muffins				
Puff pastries / Yeast buns		60	10–12	10–15
Creamed mixture cakes / biscuits	400	60	15	10–15
Bread / Rolls				
Bread rolls		60	30	2
Rye bread, sliced	250	60	40	15
Wholegrain bread, sliced	250	60	65	15
White bread, sliced	150	60	30	20

Special applications

Bottling

Fruit / Vegetables

Only use unblemished, fresh produce which is in good condition.

Glass jars

Use clean glass jars and accessories and check them for any defects. Glass jars with twist off lids or glass lids with a rubber seal are suitable.

Make sure that all the glass jars are the same size so that bottling is carried out evenly.

After you have filled the jars with the bottled produce, clean the glass rims with a clean cloth and hot water and then seal the jars.

Fruit

Remove the blemished fruit, wash and dry the produce thoroughly. Be careful when washing berries as they are easily squashed.

Remove any peel, stalks, cores or stones.

Cut up large fruit. For example, cut apples into slices.

If you are bottling fruit with stones (e.g. plums, apricots) without removing the stones, pierce the fruit several times with a fork or wooden skewer as otherwise it will burst.

Vegetables

Rinse, clean and cut up vegetables.

Green vegetables should be blanched before bottling to help them retain their colour (see "Blanching").

Fill volume

Fill the glass jars with produce up to a maximum of 3 cm below the rim. Do not pack it down as this will damage the cell walls of the produce. Tap the jar gently onto a cloth to help distribute the contents evenly.

Fill the jars with liquid. The produce must be completely covered.

Use a sugar solution for fruit and a salt or vinegar solution for vegetables.

Useful tips

Make use of residual heat by leaving the jars in the oven for 30 minutes after it has switched off.

Then cover the jars with a cloth and allow to cool for approx. 24 hours.

Procedure

- Place the jars (all the same size) in the perforated cooking container. Ensure that they do not touch one another.
- Place the cooking container on the lowest shelf level.

Special applications

Settings

Special applications > Bottling, or
Oven functions > Steam cooking
Temperature: see chart
Duration: see chart

Food	Temperature in °C	Duration in minutes*
Berries		
Black currants	80	50
Gooseberries	80	55
Cranberries	80	55
Fruit with stones		
Cherries	85	55
Mirabelle plums	85	55
Plums	85	55
Peaches	85	55
Greengage plums	85	55
Fruit with a core		
Apples	90	50
Apple sauce	90	65
Quinces	90	65
Vegetables		
Beans	100	120
Broad beans	100	120
Gherkins	90	55
Meat		
Pre-cooked	90	90
Roasted	90	90

* The times quoted are for 1.0 litre jars. If using 0.5 litre jars, reduce the duration by about 15 minutes. If using 0.25 litre jars, reduce the duration by about 20 minutes.

Cakes (bottling)

Whisked, sponge or yeast mixtures are suitable for bottling. Cakes last approx. 6 months.
Cakes **with fruit cannot be stored**. They must be consumed within 2 days.

Glass jars

Use clean glass jars and accessories and check them for any defects. Jars need to have a smaller diameter at the bottom than at the top. 0.25 litre jars are most suitable.

The jars need to have a bottling ring, glass lid and a spring lock clip to be sealed.

Make sure that all the glass jars are the same size so that bottling is carried out evenly.

Procedure

- Grease the jars with butter to within 1 cm of the rim.
- Sprinkle the jar with breadcrumbs.
- Fill the jars with either 1/2 or 2/3 of mixture (depending on the recipe). Ensure that the rims of the jars remain clean.
- Place the rack on the lowest shelf level.
- Place the **open** jars of similar size on the rack. Ensure that they do not touch one another.
- Seal the jars **immediately** after bottling. The cake must not cool down.
If the mixture is slightly higher than the rim, it can be pushed down into the jar with the lid.

Settings

Type of mixture	Function	Stage	Temperature in °C	Moisture in %	Duration in minutes
Creamed mixture	Conventional Heat	-	160	-	25–45
Sponge	Conventional Heat	-	160	-	50–55
Yeast dough	Combi mode	1	30	100	10
	Conventional Heat	2	160	30	30–35

Special applications

Extracting juice

You can use the steam combi oven to extract juices from fruit, such as soft berries and cherries.

It is best to use overripe fruit as the riper the fruit, the greater the quantity of juice produced. Very ripe fruit will also produce a more intense flavour.

Preparation

Sort and rinse the fruit, and cut out any blemishes.

Remove the stalks from grapes and morello cherries as these are bitter. The stalks do not need to be removed from strawberries, raspberries etc.

Useful tips

Try experimenting with mild and tart flavours. For example, mix apples with elderberries.

Adding sugar will increase the quantity of juice produced and improve the flavour. Sprinkle the fruit with sugar and leave to absorb for a few hours before juicing. For 1 kg of sweet fruit add 50–100 g of sugar, and for 1 kg of tart fruit add 100–150 g of sugar.

If you wish to bottle the juice rather than consume it straight away, pour it whilst hot into hot, sterilised bottles up to the rim, and then seal immediately with sterilised rubber tops.

Procedure

- Put the prepared fruit (cleaned, washed, chopped etc.) into a perforated cooking container.
- Place a solid container or the universal tray underneath to catch the juice.

Settings

Steam cooking
Temperature: 100 °C
Duration: 40–70 minutes

Menu cooking

You can choose up to three components, e.g. fish with side dish and vegetables.

The various components can be selected in any order. The appliance automatically sorts them according to the length of the cooking time required: the food with the longest cooking time needs to be placed in the oven first.

- Switch on the appliance ①.
- If necessary, push the universal tray / condensate tray into the appliance.
- Select "Special applications > Menu cooking".
- Select the food you want.

Depending on the food, you will be asked about the size and the degree of doneness.

- Select the values you want and confirm with "OK".
- Select "Add food".
- Select the food you want and proceed in the same way as with the first ingredient.
- Repeat the procedure, if necessary, for the third ingredient.

After you have confirmed "Start menu cooking", the display will tell you which food needs to be put in the steam combi oven first.

At the end of the heating-up phase, the display will show when the next food type is to be placed in the oven. If necessary, this process will be repeated for the third type of food.

You can also add foods to a menu that are not listed. Refer to "Menu cooking - manual".

Special applications

Drying

Only use the "Combi mode Fan Plus" function to dry food so that moisture can be dissipated.

Procedure

- Cut the food into similar sized pieces.
- Place the pieces on the rack covered with baking paper.

Useful tip

Bananas and pineapple are not suitable for drying.

Settings

Special applications > Drying

or

Oven functions > Combi mode Fan Plus

Temperature: see chart

Duration: see chart

Moisture: 0 %

Produce	Temperature in °C	Duration in hours
Apple rings	70	6–8
Apricots, halved, stones removed	60–70	10–12
Pear slices	70	7–9
Herbs	60	1.5–2.5
Mushrooms	70	3–5
Tomatoes, quartered	70	7–9
Citrus fruit, sliced	70	8–9
Damsons, stones removed	60–70	10–12

Pizza

Settings

Special applications > Pizza
Temperature: 180 °C - 225 °C
Duration: 1-20 minutes
Note: Use rack with baking paper

or

Oven functions > Fan Plus
Temperature: 180 °C - 225 °C
Duration: 1-20 minutes
Note: Use rack with baking paper

Special applications

Making yoghurt

To prepare yoghurt, you will need milk and live culture or yoghurt starter powder, e.g. from a health food store.

Use natural yoghurt with live culture and without additives. Do not use heat-treated yoghurt.

The yoghurt must be fresh (short storage time).

You can use either unchilled long-life milk or fresh milk. Long-life milk can be used without being further treated. Fresh milk must be heated to 90 °C (not boiled) and then allowed to cool down to 35 °C. Using fresh milk will make the yoghurt firmer than if long-life milk was used.

The yoghurt and milk should have the same percentage fat.

Do not move or shake the jars while the yoghurt is fermenting.

After preparing the yoghurt, it must be immediately placed in the refrigerator to cool down.

The firmness, fat content and cultures used in the yoghurt starter all affect the consistency of homemade yoghurt. Not all yoghurts are equally suitable as yoghurt starters.

Possible causes for poor results

Yoghurt is not set:

Incorrect storage of the yoghurt starter, too much time out of the refrigerator, packaging was damaged, milk was insufficiently heated.

Liquid has not been removed:

Jars were moved, the yoghurt cooled down too slowly.

Yoghurt is grainy:

The milk was heated too high, it was not free of imperfections, the milk and yoghurt starter were not stirred evenly.

Useful tip

If you are using yoghurt starter powder, you can prepare the yoghurt from a mixture of milk and cream. For that, mix 3/4 litre milk with 1/4 litre cream.

Procedure

- Mix 100 g yoghurt with 1 litre of milk or follow the instructions provided by the manufacturer.
- Pour the mixture into glass jars and seal the jars.
- Place the jars in a cooking container. Ensure that they do not touch one another.
- Immediately after the yoghurt has been made, place the jars in the refrigerator, making sure not to shake them unnecessarily.

Settings

Automatic > Special > Make yoghurt

or

Oven functions > Steam cooking

Temperature: 40 °C

Duration: 5:00 hours

Special applications

Prove yeast dough

Procedure

- Prepare the dough according to the recipe.
- Place the bowl in a perforated cooking container or on the rack.

Settings

Special applications > Prove yeast dough

Duration: according to recipe

or

Oven functions > Combi mode > Fan Plus

Temperature: 30 °C

Moisture: 100 %

Duration: according to recipe

Dissolving gelatine

Procedure

- **Gelatine leaves:** Completely cover the gelatine leaves with cold water and leave to soak for 5 minutes. The gelatine leaves have to be fully covered with water. Remove the gelatine leaves from the bowl and squeeze them out. Empty the bowl. Place the squeezed gelatine leaves back in the bowl.
- **Gelatine powder:** Place the gelatine powder in a bowl and add water according to the instructions on the packaging.
- Cover the bowl and place it in a perforated cooking container.

Settings

Automatic > Special > Dissolve gelatine

or

Oven functions > Steam cooking

Temperature: 90 °C

Duration: 1 minute

Melting chocolate

You can use the steam combi oven for melting any type of chocolate.

Procedure

- Break the chocolate into small pieces.
Place chocolate icing in its unopened sachet in a perforated cooking container.
- Place large quantities in a solid container and small quantities in a cup or a bowl.
- Cover the container or the dish with temperature (up to 100 °C) and hot steam resistant clingfilm or a lid.
- Stir large quantities once during cooking.

Settings

Automatic > Special > Melt chocolate

or

Oven functions > Steam cooking

Temperature: 65 °C

Duration: 20 minutes

Special applications

Skinning fruit and vegetables

Procedure

- Cut a cross in the top of tomatoes, nectarines etc. This will allow the skin to be removed more easily.
- Place the food in a perforated container, if cooking with steam or on the universal tray, if using the grill.
- To blanch almonds, it is important to plunge them into cold water as soon as they are taken out of the oven as otherwise the skin cannot be removed.

Settings

Oven functions > Full Grill

Setting 3

Duration: see chart

Produce	Duration in minutes
Capsicum, halved	10
Tomatoes	7

Oven functions > Steam cooking

Temperature: 100 °C

Duration: see chart

Produce	Duration in minutes
Apricots	1
Almonds	1
Nectarines	1
Capsicum	4
Peaches	1
Tomatoes	1

Preserving apples

You can treat homegrown apples in the steam combi oven to increase the length of time for which you can store them. Once treated, the apples will keep for 5 to 6 months when stored in a dry, cool and well-ventilated place. This method is only suitable for apples and not for other types of fruit.

Settings

Oven functions > Steam cooking
Temperature: 50 °C
Duration: 5 minutes

or

Automatic programmes > Fruit > Apples > Whole > Preserving

Blanching

Blanch vegetables before freezing them. Blanching helps maintain the quality of the produce when it is frozen.

Blanching vegetables also helps them retain their original colour.

Procedure

- Put the prepared vegetables (cleaned, washed, chopped etc.) into a perforated cooking container.
- Once blanched, plunge the vegetables into ice cold water to cool them down quickly. Drain them well.

Settings

Special applications > Blanch
or

Oven functions > Steam cooking
Temperature: 100 °C
Duration: 1 minute

Special applications

Sweating onions

Sweating means cooking the onions in their own juices, with the addition of a little fat if necessary.

Procedure

- Cut the onions up into small pieces and place them in a solid cooking container with a little butter.
- Cover the container or the dish with temperature (up to 100 °C) and hot steam resistant clingfilm or a lid.

Settings

Automatic programmes > Special > Sweat onions

or

Oven functions > Steam cooking

Temperature: 100 °C

Duration: 4 minutes

Rendering fat

The bacon will not become brown.

Procedure

- Place the bacon (diced or rashers) in a solid cooking container.
- Cover the container with temperature (up to 100 °C) and hot steam resistant clingfilm or a lid.

Settings

Automatic programmes > Special > Render fat

or

Oven functions > Steam cooking

Temperature: 100 °C

Duration: 4 minutes

Sterilising crockery

The steam combi oven will sterilise baby bottles and other containers so that at the end of the programme they are as germ free as they would have been if boiled. Check beforehand that all parts, teats etc. are declared by the manufacturer to be heat resistant to 100 °C and also that they can withstand hot steam.

Dismantle, clean and thoroughly rinse baby bottles. Reassemble the bottles only after they have completely dried. This prevents recontamination.

Procedure

- Place the individual parts in a perforated cooking container, ensuring that they do not touch one another (on their sides or with the opening facing downwards). This will allow the steam to reach the parts from all sides.
- Place the cooking container on the lowest shelf level.

Settings

Special applications > Sterilise crockery

Duration: 1 minute to 10 hours

or

Oven functions > Steam cooking

Temperature: 100 °C

Duration: 15 minutes

Special applications

Heating damp towels

Procedure

- Moisten towels and then roll them up.
- Place them beside one another in a perforated cooking container.

Settings

Automatic programmes > Special > Heat damp towels

or

Oven functions > Steam cooking

Temperature: 70 °C

Duration: 2 minutes

Decrystallising honey

Procedure

- Loosen the lid and place the jar of honey in a perforated cooking container.
- Stir the honey once during the cooking procedure.

Settings

Automatic > Special > Decrystallise honey

or

Oven functions > Steam cooking

Temperature: 60 °C

Duration: 90 minutes (depending on the size of jar or the amount of honey in the jar)

Preparing custard royale

Procedure

- Stir 6 eggs into 375 ml milk (do not beat into a foam).
- Season the egg/milk mixture and pour into a solid cooking container greased with butter.

Settings

Oven functions > Steam cooking
Temperature: 100 °C
Duration: 4 minutes

Special applications

Making jam

Only use unblemished, fresh produce which is in good condition.

Glass jars

Only use sterilised glass jars with twist-off lids and up to a maximum capacity of 250 ml.

After pouring in the jam, clean the jar from the outside with a cloth and hot water .

Preparation

Remove the blemished fruit, wash and dry the produce thoroughly. Be careful when washing berries as they are easily squashed.

Remove stems, pips or kernel.

Purée the fruit as otherwise the jam won't set.

Add jam setting sugar (see manufacturer's recommendation) or citric acid and pectin and stir well.

Procedure

- Fill the jars up to 2/3 full.
- Place the open jars in a perforated cooking container or on the rack.
- Remove the jars from the appliance at the end of the cooking duration with oven gloves. Allow the jars to stand for 1 - 2 minutes, then seal each jar with a lid and leave to cool down.

Settings

Combi mode Fan Plus

Temperature: 150 °C

Moisture: 20 %

Duration: 35 minutes

Sabbath programme

This programme can be set to operate for 72 hours for the purposes of religious observance.

This programme uses the Conventional Heat function and cannot be changed. If the Sabbath programme is set, the time of day will not appear in the display. The interior lighting does not come on, even when the door is opened. The oven does not start to heat up until after the door has been opened and closed.

The Sabbath programme cannot be started if the minute minder is being used.

- Select "Special applications".
- Select the "Sabbath programme".
- Select the temperature required.
- Open the door.
- Place the food in the oven.
- Close the door.

The programme will start after 5 minutes. A Sabbath programme that has been started cannot be changed, nor can it be saved under "User programmes". The programme can only be cancelled by switching the appliance off.

Food probe

How the food probe works

The tip of the probe is pushed into the centre of the meat where it measures the **core temperature** continuously.

The core temperature to be set is dependent on the required degree of doneness and the type of meat. It can be set within a range of 30 to 99 °C.

The cooking duration will depend on the temperature in the oven compartment and the thickness of the meat. The higher the temperature and the thinner the meat, the quicker the set core temperature will be reached.

The cooking programme will stop automatically once the core temperature you have set for the food has been reached. Exception: when cooking in the Combi mode function and another cooking step has been selected, e.g. for browning.

The core temperature value is transmitted by radio signal from the food probe handle to a receiver in the middle top heat element.

Accurate transmission is only possible when the door is shut. If the oven door is opened during the cooking programme, e.g. to baste the meat, then the radio signal is interrupted. It will resume once the door has been closed. It will take a few seconds for the current core temperature to appear in the display again.

The food probe must not stay in the oven compartment if it is not in use. The temperature sensor will be damaged at temperatures over 100 °C.

Put the food probe back in its holder when it is not being used.

When it is stuck in food, there is no danger of damaging the food probe as the core temperature can only be set up to 99 °C.

Applications

The food probe can be used with the following functions:

- Combi mode Fan Plus
- Combi mode Conventional Heat
- Fan Plus
- Fan Grill
- Conventional Heat
- Intensive Bake
- Cake Plus
- Steam cooking

Important notes about using the food probe

To ensure optimum results, please observe the following instructions.

Avoid:

- deep, narrow, metal cooking containers, as these will disturb the radio signal.
- placing any metal items such as lids, aluminium foil, racks or baking trays on a shelf level above the food with the food probe. Glass lids may be used.
- using a second standard food probe made of metal at the same time.
- allowing the handle of the food probe to sit in any sauce or cooking liquid, or to rest on the food or on the edge of the cooking container.

Do not use the food probe to lift or carry the food. Danger of breaking!

Food probe

The metal tip of the food probe must be fully inserted into the centre of the food. The handle should be angled upwards towards the corners or the door of the oven. Make sure it is not horizontal.

Do not let the metal tip touch any bones or insert it into a particularly fatty area of the meat. If fat or bone come into contact with the probe, this can lead to the steam combi oven being switched off too early.

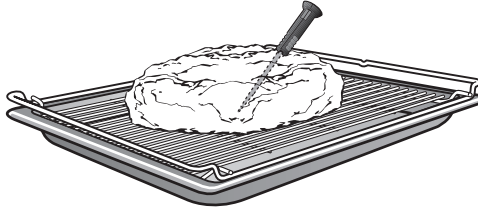
If the meat is very heavily marbled with fat, select the highest core temperature given in the roasting chart.

When using roasting bags, insert the probe through the bag into the centre of the meat. You can also place the meat, with the food probe inserted, inside the foil. Please follow the manufacturer's instructions.

If wrapping the meat in aluminium foil, the food probe must be inserted through the foil to the centre of the meat.

Procedure

- Prepare the meat.
- Remove the food probe from its holder located behind the fascia panel.



- Fully insert the metal tip of the food probe into the centre of the meat. Make sure that the handle is angled upwards.
- Place the food in the oven.
- Select the function you want.
- Change the recommended and/or core temperature if needed.

If the food probe is not detected, change its position in the meat.

Food probe

Useful tips

If you are cooking several pieces of meat together, the food probe should be inserted into the largest piece of meat.

If the food is not yet cooked sufficiently, insert the food probe into another place and repeat the procedure.

Settings

Meat	Core temperature °C
Veal	65–75
Gammon joint	75–80
Leg of lamb	75–85
Saddle of lamb	65–75
Saddle of roebuck / hare	65–75
Topside of beef	65–85
Fillet of beef / Sirloin joint	
rare	55–60
medium	65–70
well-done	70–75
Pork roast / Pork neck	70–85
Pork fillet / chop	65–80
Game	75–85

We recommend roasting with Combi mode Fan Plus and Combi mode Conventional Heat.

Please ensure that the grease filter is fitted.

Never roast frozen meat as it will dry out. Defrost it beforehand.

You do not need to pre-heat the oven for roasting. The prepared meat is placed in a cold oven.

Remove skin and tendons before roasting. Season according to taste, dot with butter or (in the case of game) bard with rashers of bacon. To tenderise game, marinate in butter milk for several hours or overnight before cooking.

If you are cooking several pieces of meat together, select pieces that have a similar thickness.

Allow a standing time of approx. 10 minutes after the end of cooking so that the meat juices are evenly distributed.

Roasting

Combi mode

The lower the temperature in the oven compartment, the longer the cooking process and therefore the more tender the result.

Roast the meat on the rack with the universal tray underneath. This will catch any juices and these can be used later to make gravy or a sauce.

Adding steam stops the surface of **lean meat** from drying out. It will become very tender if cooked in 5 to 6 stages.

In cooking stage 1 the oven compartment and the rack with the universal tray underneath are pre-heated.

In cooking stage 2 the meat is browned.

In cooking stage 3 the oven compartment is heated up to the appropriate maturing temperature (55 °C) for the meat.

In cooking stage 4 a maturing phase is carried out which enables the meat to attain its optimum tenderness.

In cooking stage 5 the meat is cooked to the required degree of doneness.

When roasting **fatty meat** with crackling, we recommend carrying out cooking stage 1 at a high temperature to render the fat and brown the crackling. Cooking stage 2 is carried out at a lower temperature and with medium moisture. The temperature is increased again in the third cooking stage to achieve a crispy and brown crackling.

For **braised meats**, the oven compartment and the rack with the universal tray underneath are pre-heated in cooking stage 1.

The meat is browned in cooking stage 2.

In cooking stage 3 the meat is braised at an oven temperature of 100 °C with 84 % moisture.

Poultry should be cooked in cooking stage 1 at a high temperature and with more moisture to render the fat.

The temperature is increased in cooking stage 2.

In cooking stage 3 the poultry is browned.

For more information about relevant settings, please refer to the following roasting chart.

Roasting chart

Roast	Oven function	Stage	Temperature in °C	Moisture in %	Duration in minutes	Core temperature in °C
Poultry						
Duck up to 2 kg, stuffed	Combi mode Fan Plus	1	190	40	20	-
	Combi mode Fan Plus	2	100	80	140	-
	Fan Grill	3	190	-	23	-
Duck up to 2 kg, unstuffed	Combi mode Fan Plus	1	190	40	20	-
	Combi mode Fan Plus	2	100	80	100	-
	Fan Grill	3	190	-	23	-
Duck breast, pink	Combi mode Full Grill	1	Setting 3	0	15	-
	Combi mode Fan Plus	2	30	0	20	-
	Combi mode Full Grill	3	Setting 3	0	7-13	-
Duck breast, well-done	Combi mode Full Grill	1	Setting 3	0	15	-
	Combi mode Fan Plus	2	30	0	20	-
	Combi mode Full Grill	3	Setting 3	0	7-13	-
	Combi mode Fan Plus	4	30	0	5	-
Goose up to 4.5 kg	Combi mode Fan Plus	1	190	40	30	-
	Combi mode Fan Plus	2	100	80	270	-
	Fan Grill	3	190	-	23	-
Chicken, whole	Combi mode Fan Plus	1	200	95	50	-
	Combi mode Fan Plus	2	225	0	8-10	-
	Combi mode Full Grill	3	Setting 3	0	0-12	-
Chicken drumsticks	Combi mode Fan Plus	1	200	95	30-25	-
	Combi mode Fan Plus	2	225	0	13-18	-
	Combi mode Full Grill	3	Setting 3	0	0-17	-
Turkey roulade, stuffed or unstuffed	Combi mode Fan Plus	1	190	40	20	-
	Combi mode Fan Plus	2	140	75	100	-
	Fan Grill	3	200	-	4-8	-
Turkey breast	Combi mode Fan Plus	1	170	65	85	-
	Full Grill	2	Setting 3	-	0-9	-

Roasting

Roast	Oven function	Stage	Temperature in °C	Moisture in %	Duration in minutes	Core temperature in °C
Veal						
Roast fillet/saddle, rare	Fan Grill		175	-	-	55–60
Roast fillet/saddle, medium	Fan Grill		165	-	-	65–70
Roast fillet/saddle, well-done	Fan Grill		160	-	-	70–75
Gourmet roast fillet/saddle, rare*	Combi mode Full Grill	1	Setting 3	0	10	-
	Combi mode Full Grill	2	Setting 3	0	8	-
	Combi mode Conventional Heat	3	60	0	30	-
	Combi mode Conventional Heat	4	60	49	31	-
Gourmet roast fillet/saddle, medium*	Combi mode Full Grill	1	Setting 3	0	10	-
	Combi mode Full Grill	2	Setting 3	0	10	-
	Combi mode Conventional Heat	3	100	0	20	-
	Combi mode Conventional Heat	4	65	49	60	-
	Combi mode Conventional Heat	5	70	51	60	-
Gourmet roast fillet, well-done*	Combi mode Full Grill	1	Setting 3	0	10	-
	Combi mode Full Grill	2	Setting 3	0	10	-
	Combi mode Conventional Heat	3	100	0	20	-
	Combi mode Conventional Heat	4	65	49	60	-
	Combi mode Conventional Heat	5	90	68	50	-
	Fan Grill	6	200	-	5	-
Gourmet roast saddle, well-done*	Combi mode Full Grill	1	Setting 3	0	10	-
	Combi mode Full Grill	2	Setting 3	0	10	-
	Combi mode Conventional Heat	3	100	0	20	-
	Combi mode Conventional Heat	4	65	49	60	-
	Combi mode Conventional Heat	5	90	68	80	-
	Fan Grill	6	200	-	5	-
Knuckle	Combi mode Conventional Heat	1	100	84	155	-
	Fan Grill	2	190	-	17	-
Braised meat*	Full Grill	1	Setting 3	0	10	-
	Full Grill	2	Setting 3	0	10	-
	Combi mode Conventional Heat	3	100	84	165	-

Roasting

Roast	Oven function	Stage	Temperature in °C	Moisture in %	Duration in minutes	Core temperature in °C
Lamb						
Leg	Full Grill	1	Setting 3	-	18	-
	Combi mode Conventional Heat	2	100	57	190	-
Saddle/Crown roast, medium*	Full Grill	1	Setting 3	-	10	-
	Full Grill	2	Setting 3	-	8	-
	Combi mode Conventional Heat	3	100	0	30	-
	Combi mode Conventional Heat	4	75	47	40	-
Saddle/Crown roast, well-done*	Full Grill	1	Setting 3	-	10	-
	Full Grill	2	Setting 3	-	10	-
	Combi mode Conventional Heat	3	30	0	30	-
	Combi mode Conventional Heat	4	100	57	100	-
Beef						
Roast fillet, rare	Fan Grill		175	-		55–60
Roast fillet, medium	Fan Grill		170	-		65–70
Roast fillet, well-done	Fan Grill		165	-		70–75
Gourmet roast fillet, rare*	Combi mode Full Grill	1	Setting 3	0	10	-
	Combi mode Full Grill	2	Setting 3	0	10	-
	Combi mode Conventional Heat	3	60	0	30	-
	Combi mode Conventional Heat	4	60	49	31	-
Gourmet roast fillet, medium*	Combi mode Full Grill	1	Setting 3	0	10	-
	Combi mode Full Grill	2	Setting 3	0	10	-
	Combi mode Conventional Heat	3	100	0	20	-
	Combi mode Conventional Heat	4	65	49	60	-
	Combi mode Conventional Heat	5	70	51	60	-
Gourmet roast fillet, well-done*	Combi mode Full Grill	1	Setting 3	0	10	-
	Combi mode Full Grill	2	Setting 3	0	10	-
	Combi mode Conventional Heat	3	100	0	20	-
	Combi mode Conventional Heat	4	65	49	60	-
	Combi mode Conventional Heat	5	90	68	105	-
	Fan Grill	6	200	-	8	-

Roasting

Roast	Oven function	Stage	Temperature in °C	Moisture in %	Duration in minutes	Core temperature in °C
Beef						
Roast sirloin joint, rare	Fan Grill		175	-	-	45
Roast sirloin joint, medium	Fan Grill		170	-	-	55
Roast sirloin joint, well-done	Fan Grill		165	-	-	75
Gourmet roast sirloin joint, rare*	Combi mode Full Grill	1	Setting 3	0	10	-
	Combi mode Full Grill	2	Setting 3	0	10	-
	Combi mode Conventional Heat	3	60	0	30	-
	Combi mode Conventional Heat	4	60	49	31	-
Gourmet roast sirloin joint, medium*	Combi mode Full Grill	1	Setting 3	0	10	-
	Combi mode Full Grill	2	Setting 3	0	10	-
	Combi mode Conventional Heat	3	100	0	20	-
	Combi mode Conventional Heat	4	65	49	60	-
	Combi mode Conventional Heat	5	70	51	60	-
Gourmet roast sirloin joint, well-done*	Combi mode Full Grill	1	Setting 3	0	10	-
	Combi mode Full Grill	2	Setting 3	0	10	-
	Combi mode Conventional Heat	3	100	0	20	-
	Combi mode Conventional Heat	4	65	49	60	-
	Combi mode Conventional Heat	5	90	68	135	-
	Fan Grill	6	200	-	8	-
Roulades*	Combi mode Full Grill	1	Setting 3	0	10	-
	Combi mode Full Grill	2	Setting 3	0	10	-
	Combi mode Conventional Heat	3	100	84	120	-
Braised meat*	Combi mode Full Grill	1	Setting 3	0	10	-
	Combi mode Full Grill	2	Setting 3	0	10	-
	Combi mode Conventional Heat	3	100	84	205	-

Roast	Oven function	Stage	Temperature in °C	Moisture in %	Duration in minutes	Core temperature in °C
Pork						
Fillet	Fan Grill		200	-	-	75
Gammon joint	Combi mode Fan Plus	1	200	0	30	-
	Combi mode Fan Plus	2	130	100	-	75
Pork with crackling	Combi mode Fan Plus	1	225	54	40	-
	Combi mode Conventional Heat	2	100	84	30	-
	Fan Grill	3	165-185	-	20-25	-
Pork loin	Combi mode Conventional Heat	1	180	50	30	-
	Combi mode Conventional Heat	2	130	30	-	75
Game						
Saddle of venison, medium	Full Grill	1	Setting 3	-	10	-
	Full Grill	2	Setting 3	-	7	-
	Combi mode Conventional Heat	3	30	0	30	-
	Combi mode Conventional Heat	4	75	52	40	-
Saddle of venison, well-done*	Full Grill	1	Setting 3	-	10	-
	Full Grill	2	Setting 3	-	13	-
	Combi mode Conventional Heat	3	30	0	30	-
	Combi mode Conventional Heat	4	100	47	107	-
Venison rump	Full Grill	1	Setting 3	-	20	-
	Combi mode Conventional Heat	2	100	57	160	-
Roebuck saddle, medium*	Full Grill	1	Setting 3	-	10	-
	Full Grill	2	Setting 3	-	10	-
	Combi mode Conventional Heat	3	30	0	15	-
	Combi mode Conventional Heat	4	75	47	55	-
Roebuck saddle, well-done*	Full Grill	1	Setting 3	-	10	-
	Full Grill	2	Setting 3	-	10	-
	Combi mode Conventional Heat	3	100	47	84	-
Haunch of roebuck	Full Grill	1	Setting 3	-	20	-
	Combi mode Conventional Heat	2	100	57	130	-

* In cooking stage 1 place the universal tray on shelf level 1 and the rack on shelf level 2 (exception: lamb crown roast, place the rack on the universal tray on shelf level 1) and pre-heat without food. At the beginning of cooking stage 2 place the food on the pre-heated rack.

Baking

Fan Plus

For baking on different shelf levels.

When using Fan Plus, reduce the temperatures given for Conventional Heat by about 20 °C.

Conventional Heat

For baking traditional recipes and preparing soufflés.

Use only one shelf level for baking.

Bake deep sponge cakes on the middle shelf level.

If you are using old cookbooks or recipes, set the temperature 10 °C lower than that which is stated. This won't change cooking durations.

Top Heat

For continued baking of the top, cooking au gratin, baking pyramid cakes.

Bottom Heat

Use this setting towards the end of baking to brown the base of a cake, quiche or pizza.

Intensive Bake

For cooking dishes which require a moist topping and a crisp base such as Quiche Lorraine and pizza, and cakes with a filling where the base has not been pre-baked, e.g. some cheesecakes.

Bake on the lowest shelf level.

Cake Plus

For creamed mixtures, choux pastry and deep frozen pretzels.

Combi mode

A shine on bread, bread rolls and puff pastry is achieved with maximum moisture at a low temperature in the first cooking stage. Browning is achieved with high moisture and a high temperature. A drier result is achieved with less moisture and a high temperature.

Bake parbaked rolls with 90 % moisture at the temperature given by the manufacturer on the packaging.

Baking

Baking tips

Cakes, pizzas and chips should be cooked until golden, not dark brown.

Remove the grease filter from the back wall. Otherwise results can be uneven (Exception: Flans with a deep, fresh fruit filling, e.g. plums or damsons, pizza with lots of topping).

Baking tins

Dark-coloured tins are best for baking.

These conduct the heat more swiftly to the mixture. Shiny metal tins reflect heat so cakes take longer to cook and do not brown evenly.

Bake cakes in rectangular tins with the longer side across the width of the oven compartment for optimum heat distribution and even results.

Universal tray

Because of its PerfectClean anti-stick surface, the universal tray does not need to be greased for baking.

Baking paper

Baking paper is only necessary when baking:

- Anything with a high salt content (e.g. pretzels, bread sticks), because sodium can damage the PerfectClean surface.
- Meringues or biscuits with a high egg white content, because they are more likely to stick.

Frozen food

When baking deep frozen products such as chips, croquettes, cakes, pizza and baguettes, use the lowest temperature quoted on the manufacturer's packaging.

Cook frozen desserts and pizza on baking paper on the rack rather than on a baking tray or the universal tray. Cooking large frozen items on a baking tray or the universal tray can cause the metal to distort.

Small items of frozen food such as oven chips or potato croquettes can be cooked on the universal tray. Place them on baking paper for better cooking results. Turn several times during cooking.

Shelf level

When baking cakes with a moist topping, only bake on one level.

Bake on a maximum of 2 levels at once.

If you wish to bake on two shelf levels, use levels 1 and 2.

Notes about the charts

Select the lowest temperature given in the chart.

Do not set a temperature higher than that recommended. Increasing the temperature may reduce the cooking duration, but will lead to uneven browning, and an unsatisfactory cooking result.

Check if the food is baked properly at the end of the shortest time quoted. To check if a cake is ready, insert a wooden skewer into the centre. It is ready if the skewer comes out clean, without dough or crumbs sticking to it.

Baking

Baking chart

Food	Oven function	Stage	Temperature in °C	Moisture in %	Duration in minutes
Whisked mixture					
Tray	Fan Plus		150-180	-	25
Springform tin	Conventional Heat		160-170	-	25-35
Puff pastry					
Filled	Combi mode Fan Plus	1	100	100	7
		2	190-210	90	10
		3	190-210	75	5
		4	190-210	0	6
Short pastry*	Conventional Heat	-	180	-	15
Choux pastry					
Choux buns/Eclairs	Combi mode Fan Plus		150-185	-	50
Yeast dough					
Bagels	Combi mode Fan Plus	1	100	100	10
		2	200	0	24
Baguettes, spelt bread	Combi mode Fan Plus	1	40	100	8
		2	50	100	4
		3	210	50	6
		4	180-210	0	30
Butter cake	Combi mode Conventional Heat	1	160	90	15
		2	120-165	0	10
Croissants	Combi mode Fan Plus	1	90	100	2
		2	160	90	10
		3	160-190	0	27
Triple grain bread	Combi mode Fan Plus	1	30	100	15
		2	150	50	10
		3	150	0	100
Flat bread	Combi mode Conventional Heat	1	40	100	10
		2	50	100	2
		3	210	0	6
		4	155-190	0	25
Plaited loaf	Combi mode Conventional Heat	1	40	100	8
		2	50	100	2
		3	200	50	10
		4	160-200	0	12
White bread in tin	Combi mode Fan Plus	1	40	100	8
		2	50	100	4
		3	210	50	6
		4	220	0	25-50

Food	Oven function	Stage	Temperature in °C	Moisture in %	Duration in minutes
Yeast dough					
Herb rolls	Combi mode Fan Plus	1	155	90	9
		2	200	0	15-25
Multigrain rolls	Combi mode Fan Plus	1	155	90	9
		2	210	0	20-30
Pizza / Fruit crumble	Intensive Bake		175-205	-	35
Yeast dough					
Plaited Swiss loaf	Combi mode Conventional Heat	1	90	100	6
		2	170- 210	50	45
Stollen	Combi mode Fan Plus	1	150	100	30
		2	130-160	0	30
Streusel cake	Combi mode Fan Plus	1	30	100	30
		2	160	90	25
		3	130-180	0	10
Sweet rolls	Combi mode Conventional Heat	1	40	100	8
		2	50	100	2
		3	200	50	10
		4	200	0	8-13
Wholegrain bread	Combi mode Fan Plus	1	40	100	8
		2	50	100	4
		3	210	50	6
		4	190-215	0	30
White bread	Combi mode Fan Plus	1	40	100	8
		2	50	100	4
		3	210	50	6
		4	170-210	0	30
White rolls	Combi mode Fan Plus	1	155	90	9
		2	200	0	20-30
Mixed grain bread	Combi mode Fan Plus	1	40	100	8
		2	50	100	4
		3	210	50	6
		4	180-220	0	30
Onion tart	Intensive Bake		190	-	25-35

Baking

Food	Oven function	Stage	Temperature in °C	Moisture in %	Duration in minutes
Short-crust pastry					
Short pastry	Combi mode Fan Plus		185 185	50 0	6 10-15
Cakes with a dry topping	Combi mode Fan Plus		200	85	35
Cakes with a moist topping*	Combi mode Fan Plus	1 2	210 190	0 0	15 20-30
Slice with topping	Intensive Bake		170-190	-	35-45
Quark dough					
Sweet rolls	Combi mode Conventional Heat	1 2 3	50 165 165	100 50 0	5 5 14-26
Pizza	Intensive Bake		225	-	10–15
Tray	Conventional Heat		160-180	-	45-55
Creamed mixture					
Cake tin	Cake Plus		170-190	-	55
Slice with fruit topping	Intensive Bake		170-190	-	40
Short pastry	Combi mode Conventional Heat		150-190	95	25
Sourdough					
Rye mix bread	Combi mode Fan Plus	1 2	210 190-210	50 0	5 50
Rye bread *	Combi mode Fan Plus	1 2 3	210 210 155-170	60 0 0	6 6 60
Strudel dough					
Apple strudel	Combi mode Fan Plus	1 2	30 190	90 0	7 35-55

* Pre-heat appliance without food inside

The appliance door must be closed during grilling, otherwise the control panel will become hot. Danger of burning!

Do not use the food probe with Full Grill, Economy Grill and Combi mode/Grill.

Select the oven function

- Full/Economy Grill for grilling thin cuts and for browning baked dishes.
- Select Fan Grill for grilling thicker items, e.g. rolled meat, poultry pieces.

Use the rack for grilling with the universal tray placed underneath.

Grill large pieces, e.g. half chickens, on the middle shelf and thin pieces, e.g. steaks, on the top shelf.

It is recommended to pre-heat the grill for 5 minutes prior to adding food when using either Grill or Combi mode.

The weight indication in the Automatic programmes refers to the weight per piece. You can cook a single trout weighing 250 g or several trouts weighing 250 g simultaneously.

Turn food halfway through cooking.

Procedure

- Pre-heat the grill for 5 minutes.
- Place the rack on the universal tray.
- Place the food on top.
- Place the food under the grill and shut the door.
- Select an oven function and the temperature.

Grilling

Useful tips

Marinate lean meat or brush it with oil. Do not use other types of fat as they can burn and cause smoke.

It is best to grill food of a similar thickness at the same time so that the grilling time for each item does not vary too greatly.

Try to turn meat quickly so that the oven interior doesn't have time to cool down.

If the surface of thicker cuts of meat is cooked but the centre is still raw, continue grilling on a lower setting or use a lower shelf level to allow the food to cook through to the centre.

One way of finding out how far through a piece of meat has been cooked is to press down on it with a spoon:

- If there is very little resistance to the pressure of the spoon, it will still be red on the inside ("rare").
- If there is some resistance, the inside will be pink ("medium").
- If there is great resistance, it is thoroughly cooked through ("well-done").

Meat will become especially tender when cooked with Combination Grill with a level of moisture, e.g. 20 % or more.

Full Grill / Economy Grill / Combination mode Grill

- Use for thick toasts, muffins, cheese on toast, foccacia, bruschetta and bacon and lean cuts of meat.
- Pre-heat grill for at least 5 minutes on Grill setting 3.
- Select the appropriate shelf level for the thickness of the food.
- Thinner foods can be positioned on shelf 3, while thicker foods should be grilled on shelf 2.
- Grill until food is golden brown and crispy.

Fan Grill

- Use the Fan Grill function for meat, fish, poultry and vegetables.
- It is not necessary to turn food when Fan grilling.
- When using red meat, pat the meat dry before Fan grilling as this encourages a richer colour.

Fan grilling can be used for small roasts but is only recommended for lean, tender cuts of meat, eg lamb racks, rump roasts, and beef fillet. Fan Grill the roast at 180 - 200 °C on shelf level 3, depending on thickness.

Grilling

Settings Fan Grill

Note: all temperatures are approximations and must be varied according to the thickness and preparation of the meat. The chart below is a suggested guide only. Personal taste and size of serves will vary times and temperatures. We recommend you monitor cooking results for best outcomes.

Food	Temperarure in °C	Shelf level	Total grilling time in minutes
Chicken breast fillet, plain or a dry marinade	200	2–3	14–18
Chicken breast fillet, with a wet marinade	200	2	14–18
Chicken satays	200	3	12–15
Kebabs and satays (red meat)	200	3	12–15
Lamb back straps	220	2	8–10
Lamb loin chops	190	3	12–16
Lean beef fillet steak	220	3	6–12
Lean thin sausages	180–190	2	8–10
Oily fish	200	3	8–12
Potato wedges or small roast potatoes	220	2	20–25
Thick fish fillets, cutlets or steaks	200	3	10–15
Thick sausages	180	2	15–20
Thin white fish fillets	220	3	6–10
Vegetables, capsicum, zucchini, sweet potato,eggplant	200	3	12–15
Whole butterflied chicken	200	1	35–40

Automatic programmes

Your appliance has a wide range of Automatic programmes. Oven functions, temperatures and cooking durations for these programmes are stored in the electronics of your appliance. You only need to choose the right programme for the food you wish to cook.

The degree of doneness, browning level etc. are shown by a seven segment bar. A factory default middle setting is displayed by a filled-out segment in the middle of the bar. To change the setting, move the filled-out segment to the left or right.

Some roasting programmes have a "Roast with moisture" gourmet level: meat cooked at a low temperature over a long period will be tender and succulent.

The weight entry in the Automatic programmes refers to the weight per piece. For example, you can cook just one piece of salmon weighing 250 g or 10 pieces of salmon weighing 250 g at the same time.

In some programmes you will be prompted about which shelf level to use and when to add food to the steam combi oven. Follow and confirm these instructions.

The oven compartment should be at room temperature before starting an Automatic programme.

When placing food in an already hot oven compartment, be very careful when opening the door. Hot steam can escape. Step back from the steam combi oven and wait until the steam has dissipated.

When putting cooking containers or the condensate tray into the oven or taking them out, take care not to spill the contents. Avoid contact with hot steam, and do not touch the hot oven compartment walls. Danger of burning and scalding!

Please refer to recipes for information on suitable baking containers.

The start time can be delayed using the "Start at" or "Finish at" options.

Automatic programmes

To finish an Automatic programme early, you have to switch the appliance off.

If by the end of an Automatic programme the food is not cooked enough, select the "Continue cooking" or "Continue baking" function.

Automatic programmes can also be saved as "User Programmes" and therefore be saved into the main menu.

Overview of Automatic programmes

- Vegetables
- Fish
- Shellfish
- Mussels
- Meat
- Sausages
- Pulses
- Rice
- Grains
- Fruit
- Mushrooms
- Hen's eggs
- Pasta
- Bread
- Bread rolls
- Cakes/Biscuits
- Pizza & Quiche
- Bakes/Gratins
- Special

Using Automatic programmes

- Select "Automatic programmes".
- Select the appropriate submenu (e.g. Vegetables).
- Select the type of vegetable (e.g. Cauliflower).
- Select and confirm any further options.
- Select the cooking method and set the degree of doneness if relevant.

Continue cooking

If by the end of an Automatic programme the food is not cooked enough, you can continue cooking.

- Touch "Continue cooking" in the display.
- Select the required degree of doneness and confirm this with OK.

Search

You can use the "Search" function to search for the Automatic programme you want to use.

- Select "Automatic programmes".
- Touch "Search".
- Use the keyboard to enter the name of the Automatic programme you would like to find.
- Touch "... hits".
- Select the Automatic programme that you want to use.


Settings

Your appliance is supplied with a number of standard default settings. You can select and change these via the "Settings" menu.

Currently selected settings are indicated by a coloured frame around them.

↩ takes you to the previous screen or level.

After confirming OK, or if you do not make a selection within approx. 15 seconds, the display will revert to the previous set of options.

You can set the display to show the language of your choice. If you have selected the wrong language by mistake, you can follow the flag symbol  to get yourself back to the "Language" menu.

- Switch on the appliance.
- Select "Settings".
- Select the submenu you want.
- Select the settings you want.
- Confirm with OK.

The factory setting for each option is shown in **bold**.

Menu option	Possible settings
Language 🗣️	deutsch , and other languages Country
Time of day	Display On / Off / Night dimming Clock display Analogue / Digital Clock format 12 h / 24 h Set
Date	Set the date
Lighting	On / On for 15 seconds
Brightness	Set the brightness of the display
Volume	Buzzer tones On / Off Keypad tones On / Off Welcome melody On / Off
Units	Weight g or lb/oz Temperature °C or °F
Keeping warm	On / Off
Automatic rinsing	On / Off
Steam reduction	On / Off
Recommended temperatures	Change recommended temperatures
Safety	System lock 🔒 On / Off Sensor lock On / Off

Settings

Menu option	Possible settings
Start screen	<p>The main menu will appear when the steam combi oven is switched on (factory default setting). You can also select one of the following options for the start menu:</p> <ul style="list-style-type: none"> – Main menu – Oven functions – Automatic programmes – Special applications – MyMiele – User programmes
Water hardness	<p>Soft (< 8.4 °dH, < 1.5mmol/l) Medium (8.4 - 14 °dH, 1.5 - 2.5 mmol/l) Hard (> 14 °dH, > 2.5 mmol/l)</p>
Showroom programme	<p>Demo mode On / Off</p>
Factory default	<p>Settings Reset settings User programmes Delete User programmes Recommended temperatures Reset recommended temperatures MyMiele All MyMiele entries will be deleted.</p>



Do not use a steam cleaning appliance to clean this appliance. The steam could reach the electrical components and cause a short circuit.

The appliance should be cleaned and dried regularly, preferably after each use. Allow the appliance to cool down to a safe temperature before cleaning.

Make sure the appliance is completely dry before closing the door.

If the appliance is not going to be used for a longer period of time, e.g. whilst on holiday, it should be thoroughly cleaned and dried beforehand to prevent the build-up of odours etc. Make sure that the water container is empty and leave the door open.

Do not use commercial cleaning agents. Only use agents designed for domestic use.

Do not use cleaning agents or washing-up liquids containing aliphatic hydrocarbons as these could cause the seals to swell.

Cleaning and care

Appliance front

Remove any soiling immediately.
If not, it might become impossible to remove and could cause surfaces to alter or discolour.

Clean the front with a solution of warm water and a little washing-up liquid applied with a soft sponge. Wipe the surfaces dry using a soft cloth.

For cleaning, you can also use a clean, damp microfibre cloth without any cleaning agent.

The surfaces of this appliance are all susceptible to scratching. Scratches on glass surfaces could even cause a breakage.

Contact with unsuitable cleaning agents can alter or discolour the surfaces.

To avoid damaging the surfaces of your appliance, do not use:

- cleaning agents containing soda, alkalines, ammonia, acids or chlorides,
- cleaning agents containing descaling agents,
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- solvent-based cleaning agents,
- stainless steel cleaners,
- dishwasher cleaner,
- oven sprays,
- glass cleaning agents,
- hard, abrasive sponges and brushes, e.g. pot scourers,
- dirt erasers,
- sharp metal scrapers.

Accessories

Universal tray, Combi rack, shelf runners

These accessories have been treated with **PerfectClean** enamel. See the "PerfectClean" section of this booklet for information on cleaning PerfectClean components.

Do not clean them in a dishwasher.

Please remove

- light soiling with a sponge and a solution of washing-up liquid and warm water.
- heavy soiling with a **non-stick washing-up sponge**, hot water and washing-up liquid. If necessary, the reverse of a non-scratching washing-up sponge can be used.

Rinse thoroughly with clean water and then dry with a soft cloth.

Cooking containers

Food containers are dishwasher-safe.

Use a little vinegar to remove any bluish discolouration on the cooking containers.

You could also use the Original Miele ceramic and stainless steel cooktop cleaner (see "Optional accessories"). Rinse the containers thoroughly with clean water to remove any residual cleaning agent.

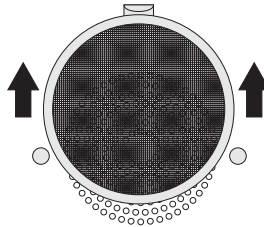
Food probe

The food probe is dishwasher-safe.

Cleaning and care

Grease filter

Clean the grease filter after every roasting programme with a solution of washing-up liquid and hot water or in the dishwasher.



- Pull the grease filter on the back panel upwards to remove it.

If the grease filter for the back panel is cleaned in the dishwasher, results are better if the filter is placed horizontally in the basket. Some dishwasher detergents may cause the surface of the filter to discolour. This discolouration will not affect the functioning of the filter in any way.

Floor filter

Rinse and dry the floor filter after each use.

Discolourations and limescale deposits can be removed with vinegar. You could also use the Original Miele ceramic and stainless steel cooktop cleaner (see "Optional accessories"). Rinse the floor filter thoroughly with clean water to remove any residual cleaning agent.

Water container

Remove and empty the water container after each use. Rinse them by hand or in the dishwasher and then dry them thoroughly. This will prevent a build-up of limescale deposits.

Water may drip into the water container / condensate container compartments when removing them. If it does, wipe the compartments dry with a soft cloth.

Oven interior

The oven compartment is made from stainless steel which has been treated with a special finish called **PerfectClean**. See the "PerfectClean" section of this booklet for information on cleaning PerfectClean components.

For easy cleaning, you can remove the appliance door and the shelf runners.

After a programme using steam

Please remove

- condensate using a sponge or absorbent cloth,
- light, greasy soiling with a sponge and a solution of washing-up liquid and hot water. Wipe down with clean water afterwards.

Then dry the oven compartment with a soft cloth. You can then leave the appliance to dry automatically (see "Maintenance / Drying").

After a roasting, grilling or baking programme

Clean the oven compartment thoroughly after each use as otherwise soiling can burn on and become impossible to remove.

Clean the oven compartment with a **non-stick washing-up sponge**, hot water and washing-up liquid. If necessary, the scouring pad on the reverse of a non-scratching washing-up sponge can be used.

Rinse thoroughly with clean water and then dry the oven compartment with a soft cloth.

Soaking the soiling for a few minutes with a solution of washing-up liquid and hot water can make cleaning easier. Alternatively, run the "Maintenance / Soak" programme (see "Maintenance").

Never use oven sprays as they will leave a permanent residue.

Cleaning and care

Door seals

Grease deposits on the seal between the inside of the oven door and the oven compartment can cause it to become brittle and cracked. Clean the door seal after every baking or roasting programme using a clean, damp microfibre cloth or a clean sponge and a solution of washing-up liquid and hot water. Then dry with a soft cloth.

Replace the door seal with a new one if it becomes porous or brittle. Door seals can be ordered from Miele.

PerfectClean

The surfaces of the oven compartment and shelf runners have been treated with **PerfectClean** enamel. This finish has an iridescent appearance. PerfectClean surfaces have very good non-stick properties and are easy to clean.

However, it is important to clean the surfaces each time the oven is used. The surface will become harder to clean and the non-stick properties will deteriorate if soiling is not removed after each use and allowed to build up. In extreme cases cleaning may become impossible.

Soiling such as spilt juices and cake mixtures are best removed whilst the steam combi oven or tray is still warm. Exercise caution - make sure the oven is not hot. Danger of burning!

Spilt fruit juices may cause lasting discolouration of the surfaces. This discolouration is permanent but will not affect the efficiency of the PerfectClean surface.

Remove any residual cleaning agents. Residual cleaning agents will hinder the non-stick qualities of PerfectClean surfaces.

The following cause lasting damage to the surface structure and reduce the non-stick effect and must not be used on PerfectClean surfaces:

- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- cleaning agents for ceramic cooktops,
- ceramic and stainless steel cleaners,
- steel wool or metal scourers,
- abrasive sponges, e.g. pot scourers or sponges which have been previously used with abrasive cleaning agents,
- oven spray in a hot oven compartment or left on for too long,
- cleaning in a dishwasher,
- selective cleaning with mechanical cleaning agents.

Cleaning and care

Maintenance

Soak

Heavy soiling can be soaked with this programme after a roasting programme.

- Allow the oven compartment to cool down.
- Remove all accessories from the oven.
- Select "Maintenance".
- Select "Soak" and follow the instructions in the display.

The soaking process takes approx. 10 minutes.

Drying

Residual moisture in the oven compartment is dried, even in inaccessible areas.

- Dry the oven compartment with a soft cloth first.
- Select "Maintenance".
- Select "Drying".

The drying process takes approx. 20 minutes.

Rinse

During this process the water-bearing system is rinsed. Any possible food residues are rinsed out.

- Select "Maintenance".
- Select "Rinse" and follow the instructions in the display.

The rinsing process takes approx. 10 minutes.

Descaling

We recommend using Miele descaling tablets for descaling the appliance (see "Optional accessories"). These have been specially developed for Miele appliances to optimise the descaling process. Other descaling agents, which contain other acids besides citric acid and/or other undesirable substances, such as chlorides, for example, could damage the steam combi oven. Moreover, the descaling effect required could not be guaranteed if the descaling solution was not of the appropriate concentration.

Do not let descaling solution come into contact with the handle or the metal control panel as this could cause marks to appear. Should descaling agent get onto these surfaces, wipe it away immediately.

The appliance will need descaling after a certain number of operating hours. After switching on, a message will then appear in the display to tell you that you are able to run 10 more programmes before the appliance locks out and you must descale it. Only programmes which use steam are counted. The appliance will **lock out completely** after you have run the tenth programme which uses steam and you will not be able to use any of the functions. However, we recommend that you descale the appliance before it locks out. The descaling process takes about 40 minutes.

- Switch on the appliance and select "Maintenance / Descale".

"Please wait ..." will appear in the display. The descaling process will be prepared. This can take a few minutes. As soon as the preparation has finished, you will be asked to fill the water container.

- Place 2 Miele descaling tablets in the water container and follow the instructions in the display.

Cleaning and care

It is only possible to cancel the descaling process during the first 6 minutes. Do not switch the appliance off before the descaling process has finished. If it is switched off before the end of the process, the whole process will have to be started from the beginning again.

After descaling

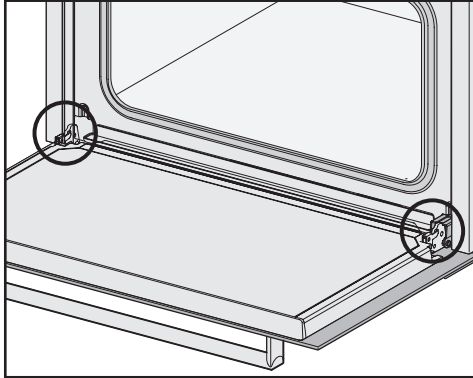
- Switch off the appliance.
- Remove, empty and dry the water container.
- Open the door.
- Dry the oven compartment.

Make sure the appliance is completely dry before closing the door.

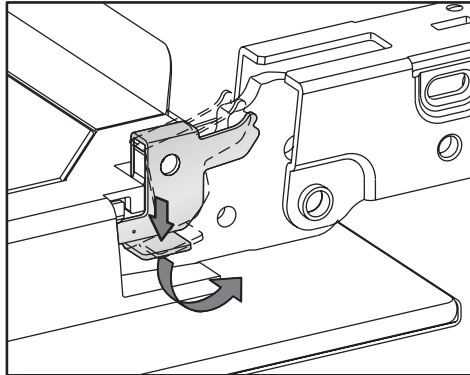
Appliance door

Removing the door

Before removing the door, the locking clamps on both hinges have to be released.



- Open the door fully.



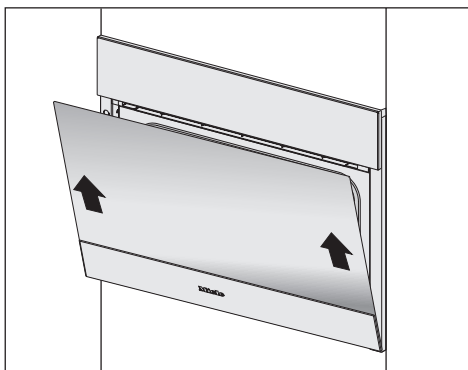
- Release the locking clamps on the hinges by pushing them down. Turn them as far as they will go in an angled position.

Danger of injury!

Never attempt to pull the door off the hinge guides from a horizontal position. These can flip back and cause damage to the appliance.

Cleaning and care

- Raise the door up till it rests open.



- Hold the door on either side and pull diagonally upwards from the hinge guides.

Do not lift the door off by the handle. The handle could break and damage the door.
Make sure that you lift the door off equally on both sides.

Refitting the door

- Slide the door onto the hinge guides again.

Make sure that the door goes back on straight.


- Open the door fully.
- Turn the locking clamps back up to the horizontal position.

It is essential that the clamps are locked after refitting the door. Otherwise the door could work loose, resulting in damage to the door. Ensure that hinge guides do not flip back without the door in place as they are very difficult to open to receive the door again.

Problem solving guide


With the aid of the following guide, minor problems can be easily corrected without contacting Miele. This will save you time and money because you won't need to book a service technician.

Please note that a call-out fee will be applied for unnecessary service visits where the problem could have been rectified as described in these operating instructions.

 Installation work and repairs to electrical appliances must only be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

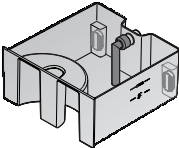
Problem	Possible cause and remedy
You cannot switch the appliance on.	The fuse is defective or has tripped. ■ Reset or replace the fuse (see data plate for minimum fuse rating).
	There may be a technical fault. ■ Disconnect the appliance from the mains connection for approx. 1 minute: – switch off at the wall socket, or switch off at the isolator, or – disconnect the mains fuse. ■ Reset the trip switch in the mains fuse box, and switch the appliance back on. If it still will not switch on, contact a qualified electrician or Miele.
The Demo mode has been switched on and the appliance does not heat up.	■ You need to deactivate the Demo mode (see "Settings / Showroom programme").
The fan can still be heard after the appliance has been switched off.	The appliance is fitted with a fan which removes steam from the oven. The fan will continue to run for a while after the appliance has been switched off. The fan will switch itself off after a while.

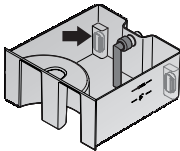
Problem solving guide

Problem	Possible cause and remedy
A buzzing sound can be heard after switching on the appliance, during operation and after switching off the appliance.	Water is being pumped in or drained away. – This is not a fault. It is made by the pumping in and out of the water.
After moving house, the appliance no longer switches from the heating-up phase to the cooking phase.	Altitude affects the boiling point of water. If you move house, the appliance will need to be reset for the new altitude if this differs from the old one by more than 300 m. ■ To do this, descale the appliance (see "Cleaning and care / Descaling").
During operation an unusually large amount of steam escapes or steam escapes from parts of the steam combi oven where it does not usually.	The door is not properly closed. ■ Close the door.
	The door seal isn't fitted correctly. ■ If necessary, press it in all the way round the door to make sure it is fitted evenly.
	The door seal is damaged, e.g. cracked. ■ Replace the seal.
The fascia panel doesn't open/close automatically despite the sensor  having been touched several times.	There is an obstruction in the fascia panel. ■ Remove the obstruction.
	The obstruction sensor is very sensitive, which means the fascia panel sometimes doesn't open or close. ■ Open/Close the panel manually (see end of this section). If the problem occurs frequently, call Miele.

Problem	Possible cause and remedy
The oven lighting doesn't come on.	<p>The lamp needs to be replaced.</p> <p>■ Call Miele to replace the lamp.</p>
The "Start time" function does not appear in the display.	<p>This function is not available with "Menu cooking" and "Maintenance".</p> <p>The cooking temperature is too high, e.g. after a programme has finished.</p> <p>■ Leave the door open to cool down the oven compartment.</p>
Cakes and biscuits are not cooked properly after following the times given in the recipe.	<p>The set temperature is not consistent with the one given in the recipe.</p> <p>The grease filter is fitted in the back panel. Baking takes longer if the back wall grease filter is in place.</p> <p>Check if you have amended the recipe. The addition of more liquids or more eggs makes a moister mix which would require a longer baking time.</p>
The cake or biscuits are not evenly browned.	<p>The temperature was set too high.</p> <p>The grease filter on the back wall must be removed for baking.</p> <p>More than two levels were used for baking.</p>

Problem solving guide

Problem	Possible cause and remedy
F and a number appear in the display.....	
F 10	<p>The suction hose in the water container is</p> <ul style="list-style-type: none">– not correctly attached– not positioned vertically <p>■ Correct the position of the suction hose:</p> 
F 11 F 20	<p>The drain hoses are blocked.</p> <p>■ Descale the appliance. If the fault message appears again, call Miele.</p>
F 44 F 195	<p>Communication fault</p> <p>■ Switch off the appliance and, after a couple of minutes, back on again.</p> <p>If the display still shows the fault, call Miele.</p>
F 55	<p>The maximum length of time for which the steam combi oven can be operated on a function has been exceeded, so the appliance has switched itself off automatically for safety reasons.</p> <p>■ The oven can be used again immediately by switching it off and on again.</p>

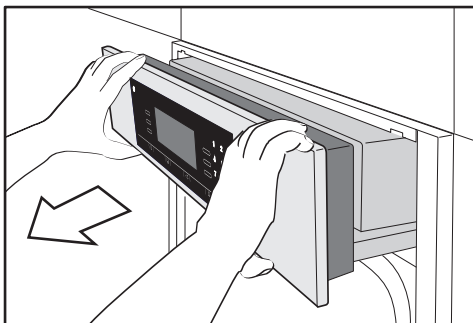
Problem	Possible cause and remedy
F 94	<p>No connection to the water supply:</p> <ul style="list-style-type: none">– the water intake hose is caught or kinked. <p>■ Remove the problem and restart the operation.</p> <ul style="list-style-type: none">– the water connection valve is not open. <p>■ Open it and restart the operation.</p> <ul style="list-style-type: none">– one or both of the floats are stuck in the water container.  <p>■ Ensure that the float/s can move freely.</p> <p>If the fault message appears again after remedying the problem, call Miele.</p>

Problem solving guide

Problem	Possible cause and remedy
F 190	<p>Faulty water connection valve</p> <p>This fault can occur if the fascia panel is opened or closed during water intake. Confirm with "OK" and continue the operation.</p> <p>If the same message appears again, call Miele.</p>
F 196	<p>There is a fault.</p> <p>■ Switch the appliance off and then back on again.</p> <p>The floor filter is not fitted correctly.</p> <p>■ Switch off the appliance, fit the filter correctly:</p> <div data-bbox="568 564 650 663"></div> <p>and switch the appliance on again.</p> <p>If the fault message appears again after remedying the problem, call Miele.</p>
F .. Other fault messages	<p>Technical fault.</p> <p>■ Switch the appliance off and call Miele.</p>

To open the fascia panel manually

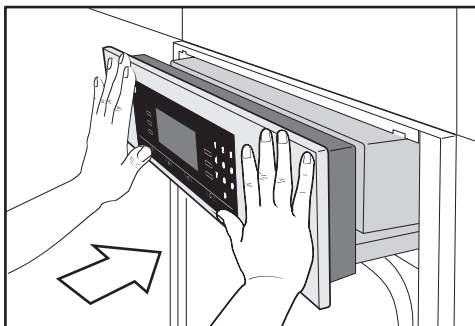
- Open the appliance door carefully.



- Hold the fascia panel at the top and bottom.
- Pull out the panel towards you.
- Carefully push it upwards.

To close the fascia panel manually

- Hold the fascia panel at the top and bottom.
- Carefully push it downwards.
- Push the panel right in.



Optional accessories

Miele offers a range of useful accessories, as well as cleaning and conditioning products for your appliance.

Depending on country, these can be ordered online at:



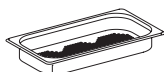
These products can also be obtained by contacting Miele (see back cover for contact details).

Cooking containers

Miele offers a number of perforated and solid cooking containers in various sizes.

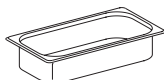
Cooking containers with a width of **325 mm** cannot be inserted directly into the shelf runners. Instead they must be placed on the rack.

DGGL 1



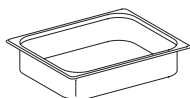
Perforated cooking container
gross capacity 1.5 litres / useable capacity 0.9 litres
325 x 175 x 40 mm (WxDxH)

DGG 2



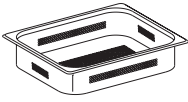
Solid cooking container
gross capacity 2.5 litres / useable capacity 2.0 litres
325 x 175 x 65 mm (WxDxH)

DGG 3



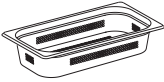
Solid cooking container
gross capacity 4.0 litres / useable capacity 3.1 litres
325 x 265 x 65 mm (WxDxH)

DGGL 4



Perforated cooking container
gross capacity 4.0 litres / useable capacity 3.1 litres
325 x 265 x 65 mm (WxDxH)

DGGL 5



Perforated cooking container
gross capacity 2.5 litres / useable capacity 2.0 litres
325 x 175 x 65 mm (WxDxH)

DGGL 6



Perforated cooking container
gross capacity 4.0 litres / useable capacity 2.8 litres
325 x 175 x 100 mm (WxDxH)

DGG 7



Solid cooking container
gross capacity 4.0 litres / useable capacity 2.8 litres
325 x 175 x 100 mm (WxDxH)

DGGL 8



Perforated cooking container
gross capacity 2.0 litres / useable capacity 1.7 litres
325 x 265 x 40 mm (WxDxH)

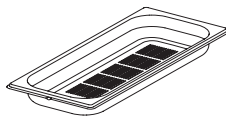
DGGL 12



Perforated cooking container
gross capacity 5.4 litres / useable capacity 3.3 litres
450 x 390 x 40 mm (W x D x H)

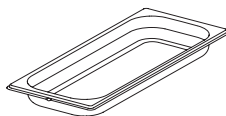
Optional accessories

DGGL 20



Perforated cooking container (supplied accessory)
gross capacity 2.4 litres / useable capacity 1.8 litres
450 x 190 x 40 mm (W x D x H)

DGG 20



Solid cooking container (supplied accessory)
gross capacity 2.4 litres / useable capacity 1.8 litres
450 x 190 x 40 mm (W x D x H)

DGD 1/3



Lid for 325 x 175 mm cooking containers

DGD 1/2



Lid for 325 x 265 mm cooking containers

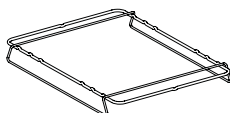
Other accessories

FlexiClip telescopic runners



The FlexiClip telescopic runners can be clipped into any of the shelves and pulled out of the oven to their fullest extent.

Container rack DGA



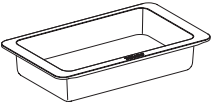
For clipping on the food containers 325 mm wide - is inserted into the shelf runners between the two rails of a shelf -

Gourmet oven dishes

Cast aluminium casserole dishes, non-stick coating, with stainless steel lid. These can be placed in the oven directly on the shelf runners. They are also suitable for the casserole zone of a ceramic cooktop. They are not suitable for induction and gas cooktops!

HUB 5000-M

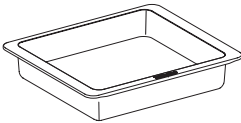
Depth 22 cm, maximum filling capacity approx. 5.0 kg.



HUB 5000-XL

Depth 35 cm, maximum filling capacity approx. 8.0 kg.

This oven dish cannot be placed in the steam combi oven with the lid on it.

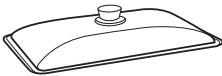


Gourmet oven dish lids

Stainless steel oven dish lids

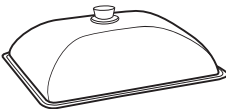
HBD 60-22

for HUB 5000-M



HBD 60-35

for HUB 5000-XL



Pizza tray



Suitable for cooking pizzas, flat cakes made with yeast or whisked mixtures, sweet and savoury tarts, baked desserts, and can also be used for deep frozen cakes and pizzas.

Optional accessories

Miele@home

The Miele@home system can be retrospectively installed by a Miele service technician (depending on country).

Cleaning and care products

DGCLearn 250 ml



Special cleaning agent for heavy soiling of the oven compartment, especially after roasting.

Original Miele descaling tablets 6 tablets



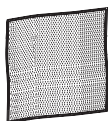
For descaling the appliance.

Original Miele ceramic and stainless steel cooktop cleaner 250 ml

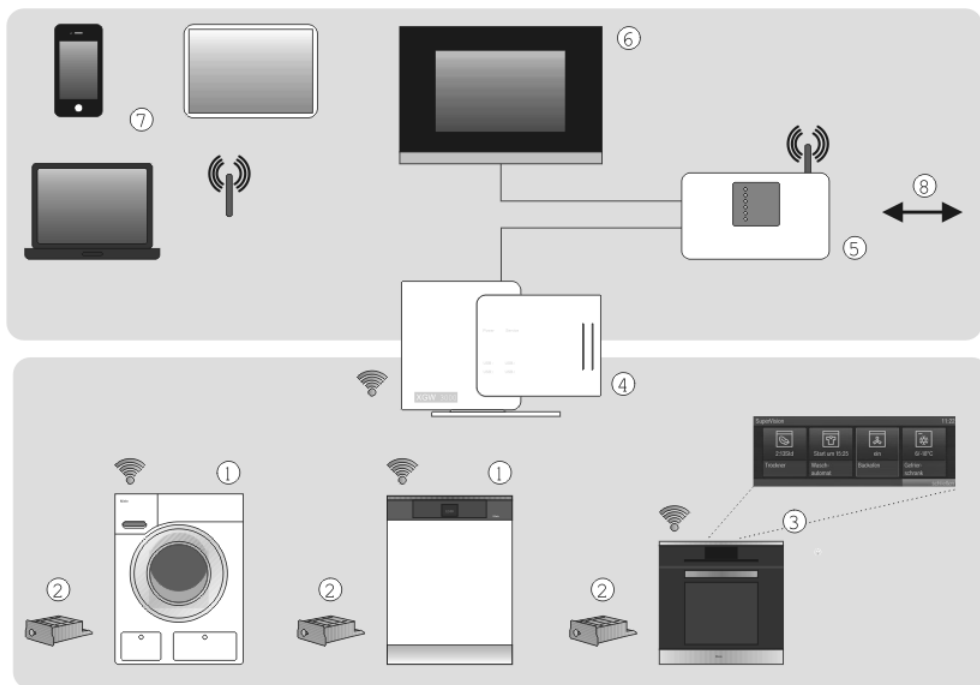


Removes discolouration from cooking containers.

Original Miele all purpose microfibre cloth



Removes finger marks and light soiling.



- ① Miele@home communication enabled appliance
- ② Miele@home communication module XKM 3000 Z
- ③ Miele@home communication enabled Master appliance with SuperVision functionality
- ④ Miele@home Gateway XGW 3000
- ⑤ Wi-Fi router
- ⑥ Connection to a Home automation system
- ⑦ Smartphone, tablet, laptop
- ⑧ Internet connection

This appliance ①/③ is communication enabled and can be connected to the Miele@home system via a communication module ② (optional accessory) and a conversion kit where required.

The Miele@home system enables communication enabled appliances to send information via the household wiring network to a master appliance ③ such as an oven with SuperVision function about their operational status, as well as information about the progress of the programme.

Displaying information and operating appliances

- SuperVision master appliance ③
The status of other signed on appliances can be shown in the display of some communication enabled appliances.
- Mobile appliance ⑦
A PC, laptop, tablet or smartphone can be used within the reception area of a household WLAN ⑤ to display status information about signed on appliances and carry out certain functions.
- Household network ⑥
The Miele@home system enables smart living. The Miele@home Gateway ④ allows other communication enabled appliances to integrate into the household bus system.

SmartStart

Smart grid enabled appliances can be started automatically at a time when electricity costs are favourable or when a favourable supply of electricity is available (e.g. from a solar power system).

Necessary accessories

- Communication module XKM 3000 Z
- Conversion kit for communication system XKV (depending on household appliance)
- Miele@home Gateway XGW 3000

Both of these are supplied with their own installation and operating instructions.

Further information

Further information regarding Miele@home is available on the internet and in the instruction manuals of the various components, e.g. the Miele@home Gateway. Please note that the Miele@home and SuperVision system is currently only available in selected countries.

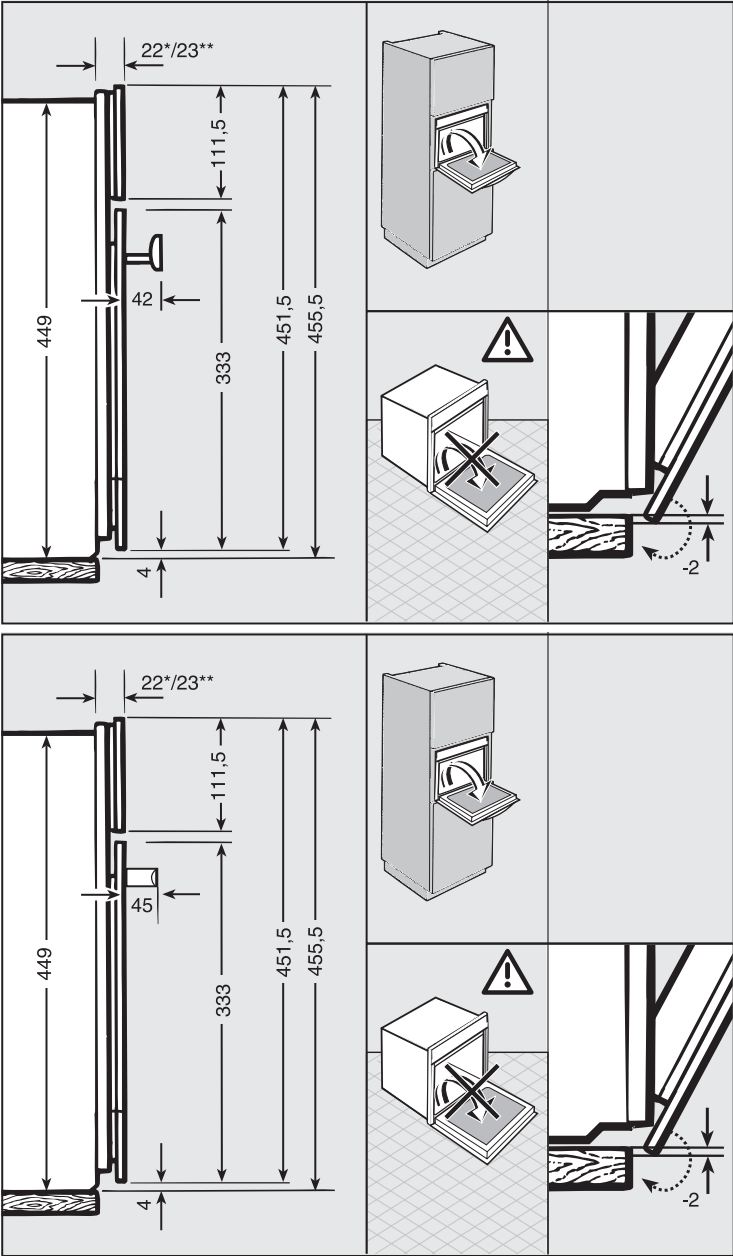
Safety instructions for installation

- ▶ Before connecting the appliance, make sure that the connection data on the data plate (voltage and frequency) match the mains electricity supply.
This data must correspond in order to avoid the risk of damage to the appliance. Consult a qualified electrician if in any doubt.
- ▶ The socket and on-off switch should be easily accessible after the appliance has been installed.
- ▶ This appliance must not be installed and operated in mobile installations (e.g. on a ship).
- ▶ The appliance must be positioned so that you can see the contents of a cooking container placed on the top runner. Otherwise you may risk scalding or burning yourself with hot water and food when taking containers out of the oven.

All dimensions in this instruction booklet are given in mm.

Installation notes

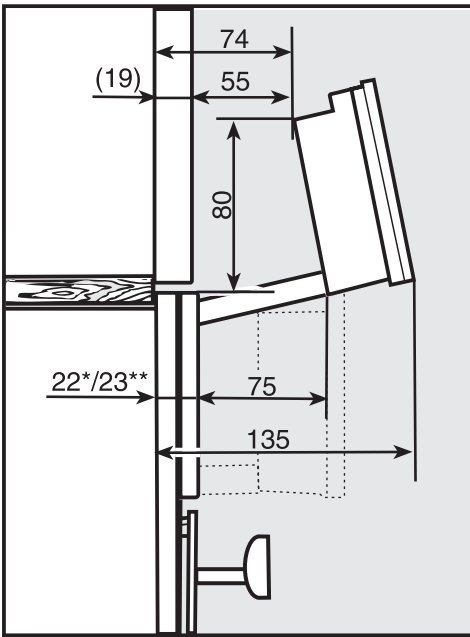
Appliance front dimensions



* Appliances with a glass front

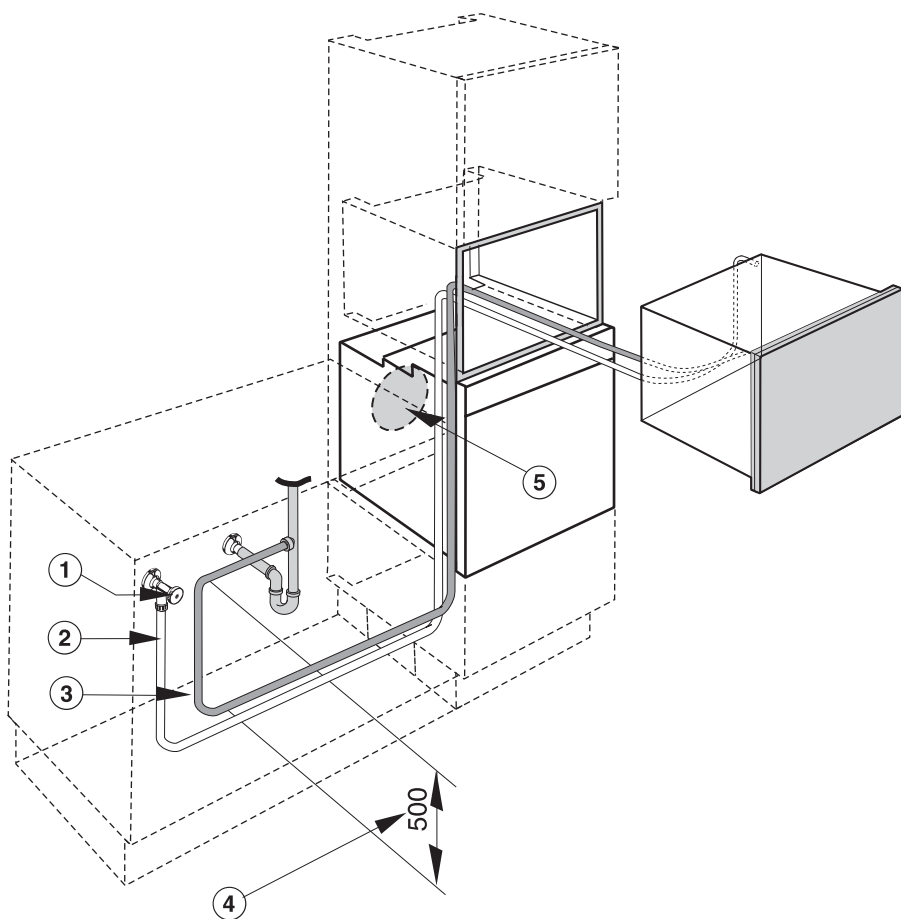
** Appliances with a metal front

Room for the fascia panel to open and shut



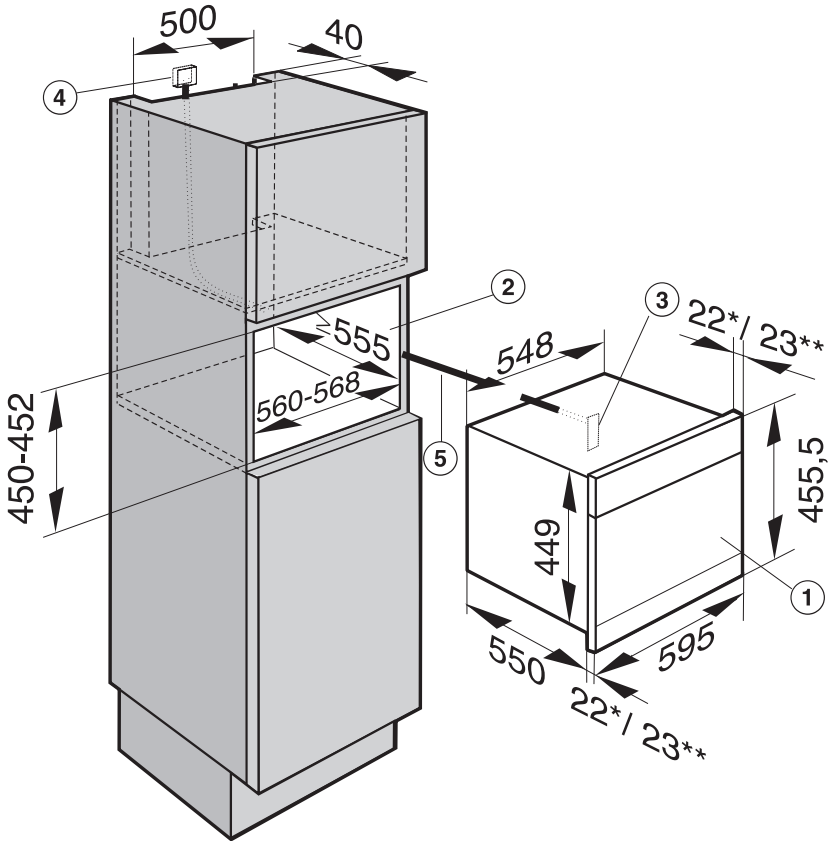
In the space in front of the fascia panel, there must be nothing (e.g. door handle) that would hinder the panel from opening and shutting.

Plumbing in the appliance



- ① Tap
- ② Inlet hose, L = 1500 mm
- ③ Drain hose, L = 3000 mm
- ④ The top end of the drain hose must not be higher than 500 mm where it connects to the odour trap.
- ⑤ Important! If a single oven is being installed underneath the steam combi oven, the oven vent ⑤ must not be blocked by the inlet or drain hose for the steam combi oven.

Installation in a tall unit



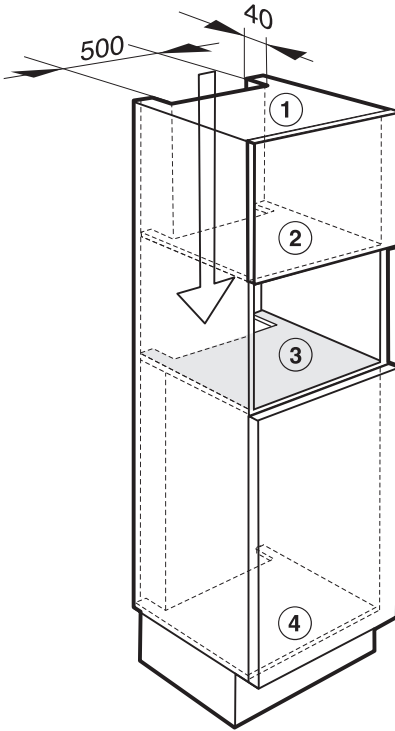
- ① Steam combi oven
- ② Building-in recess
- ③ Inlet for mains connection cable to the appliance
- ④ Recommended position for electrical socket. Important: Do not position directly behind the appliance!
- ⑤ Mains connection cable

* Appliances with a glass front

** Appliances with a metal front

Appliance and building-in dimensions

Cut-outs for venting the steam combi oven and for installing the water hoses



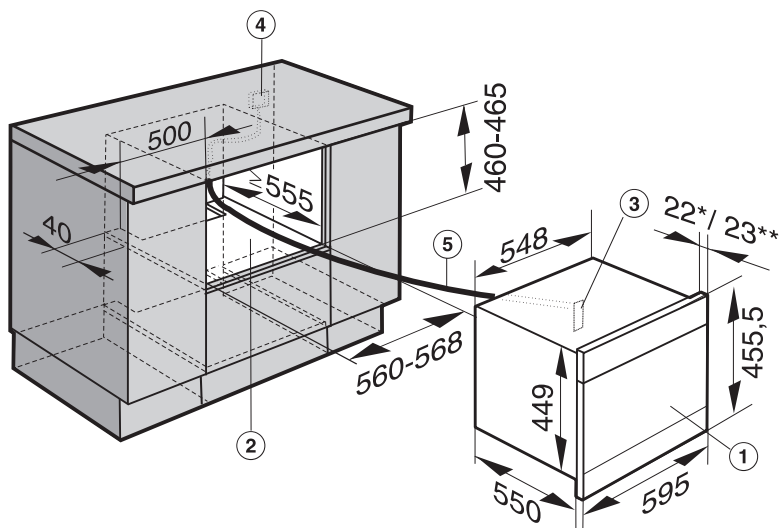
To accommodate the water hoses and to ensure that the steam combi oven has adequate ventilation, the following cut-outs measuring 500 mm x 40 mm must be made:

- ① In the top of the furniture unit (for ventilation)
- ② In the interim shelf above the building-in recess (for ventilation)
- ③ In the base of the building-in recess (for the water hoses)
- ④ In the floor of the furniture unit (for the water hoses)

Make sure there is no back wall behind the building-in recess.

Installation in a base unit

If the appliance is to be installed under a cooktop, observe the instructions for installation of the cooktop, as well as the installation height of the cooktop.



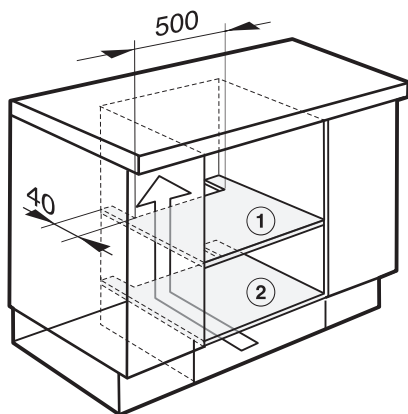
- ① Steam combi oven
- ② Building-in recess
- ③ Inlet for mains connection cable to the appliance
- ④ Recommended position for electrical socket. Important: Do not position directly behind the appliance!
- ⑤ Mains connection cable

* Appliances with a glass front

** Appliances with a metal front

Appliance and building-in dimensions

Cut-outs for venting the steam combi oven and for installing the water hoses

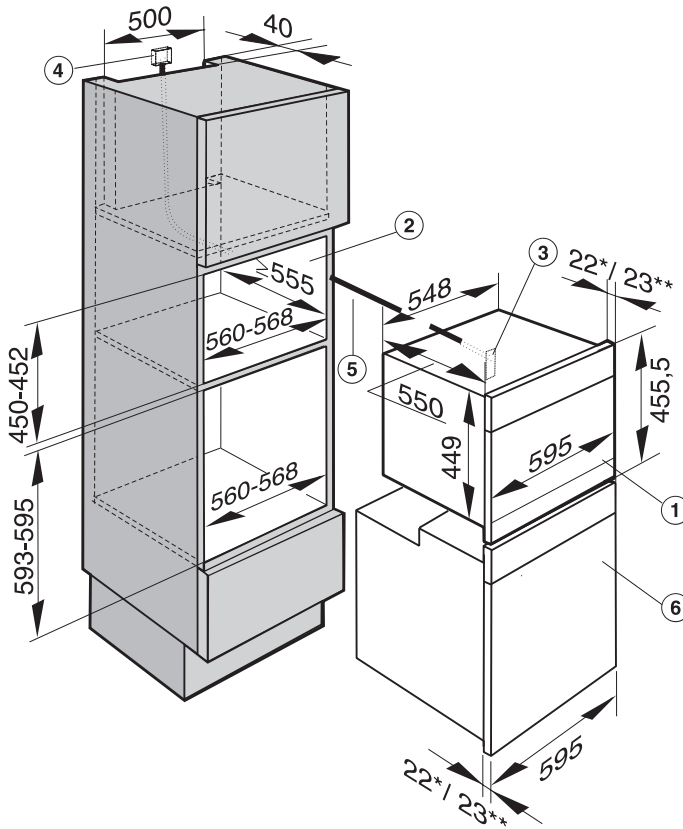


To accommodate the water hoses and to ensure that the steam combi oven has adequate ventilation, the following cut-outs measuring 500 mm x 40 mm must be made:

- ① In the base of the building-in recess
- ② In the floor of the cupboard space below the building-in recess

Make sure there is no back wall behind the building-in recess.

Installation in a tall unit in combination with an oven



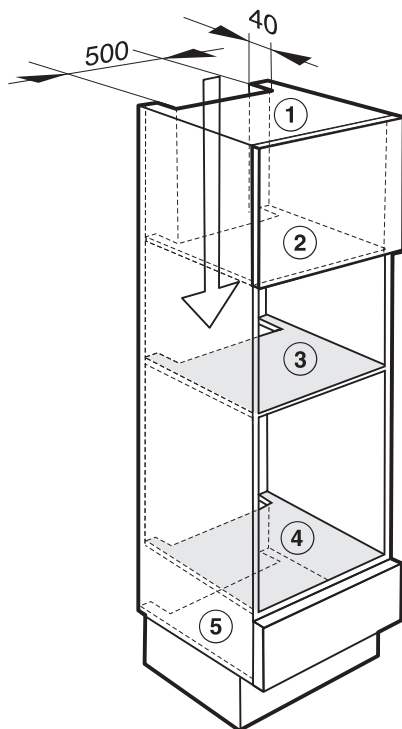
- ① Steam combi oven
- ② Building-in recess
- ③ Inlet for mains connection cable to the appliance
- ④ Recommended position for the electrical sockets. Important: Do not position directly behind the appliances!
- ⑤ Mains connection cable
- ⑥ Oven

* Appliances with a glass front

** Appliances with a metal front

Appliance and building-in dimensions

Cut-outs for venting the steam combi oven and for installing the water hoses



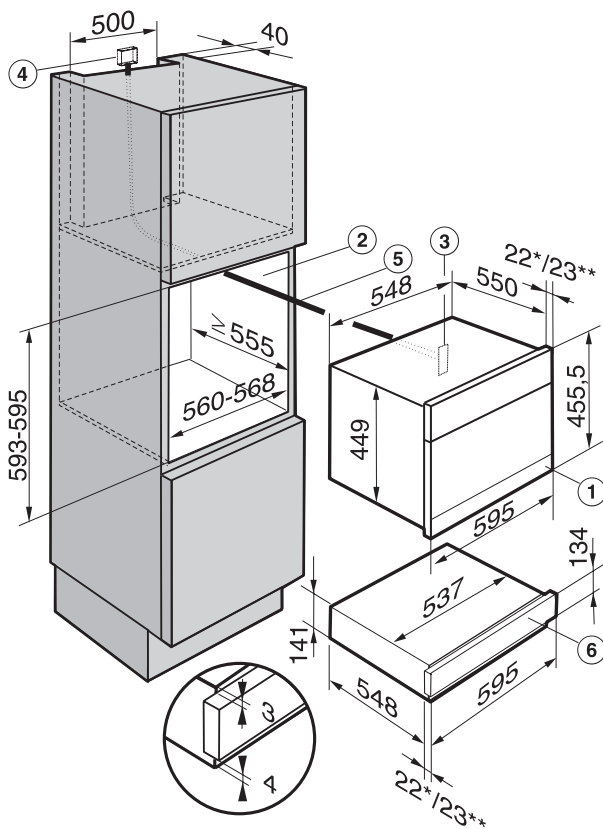
To accommodate the water hoses and to ensure that the steam combi oven has adequate ventilation, the following cut-outs measuring 500 mm x 40 mm must be made:

- ① In the top of the housing (for ventilation)
- ② In the interim shelf above the building-in recess for the steam combi oven (for ventilation)
- ③ In the base of the building-in recess (for the water hoses)
- ④ In the base of the building-in recess for the oven (for the water hoses)
- ⑤ In the floor of the housing unit (for the water hoses)

Make sure there is no back wall behind the building-in recess.

For the ventilation cut-out for the single oven, please refer to the Installation instructions for the oven.

Installation in combination with the EGW/ESW 6xxx



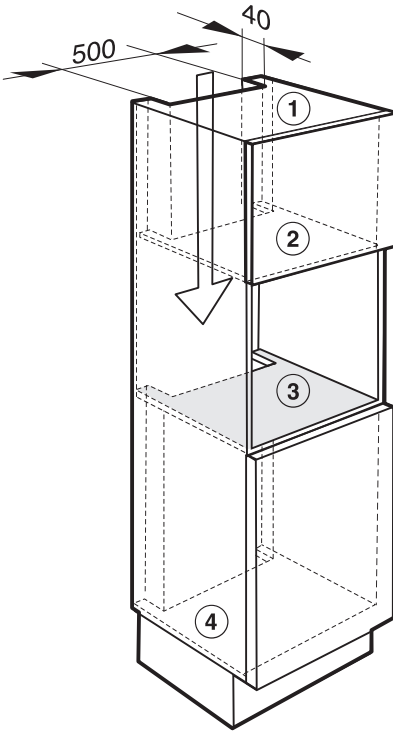
- ① Steam combi oven
- ② Building-in recess
- ③ Inlet for mains connection cable to the appliance
- ④ Recommended position for the electrical sockets. Important: Do not position directly behind the appliances!
- ⑤ Mains connection cable
- ⑥ Plate warming drawer / Gourmet warming drawer

* Appliances with a glass front

** Appliances with a metal front

Appliance and building-in dimensions

Cut-outs for venting the steam combi oven and for installing the water hoses

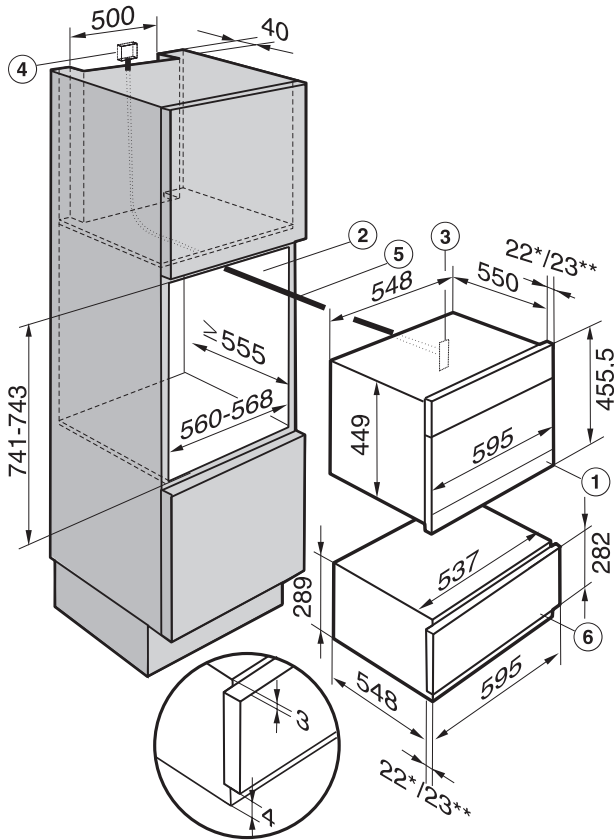


To accommodate the water hoses and to ensure that the steam combi oven has adequate ventilation, the following cut-outs measuring 500 mm x 40 mm must be made:

- ① In the top of the furniture unit (for ventilation)
- ② In the interim shelf above the building-in recess (for ventilation)
- ③ In the base of the building-in recess (for the water hoses)
- ④ In the floor of the furniture unit (for the water hoses)

Make sure there is no back wall behind the building-in recess.

Installation in combination with the ESW 6229



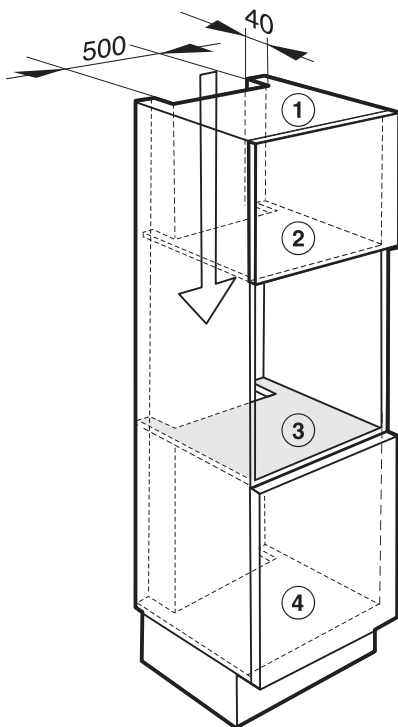
- ① Steam combi oven
- ② Building-in recess
- ③ Inlet for mains connection cable to the appliance
- ④ Recommended position for the electrical sockets. Important: Do not position directly behind the appliances!
- ⑤ Mains connection cable
- ⑥ Gourmet warming drawer

* Appliances with a glass front

** Appliances with a metal front

Appliance and building-in dimensions

Cut-outs for venting the steam combi oven and for installing the water hoses



To accommodate the water hoses and to ensure that the steam combi oven has adequate ventilation, the following cut-outs measuring 500 mm x 40 mm must be made:

- ① In the top of the furniture unit (for ventilation)
- ② In the interim shelf above the building-in recess (for ventilation)
- ③ In the base of the building-in recess (for the water hoses)
- ④ In the floor of the furniture unit (for the water hoses)

Make sure there is no back wall behind the building-in recess.

Preparing the appliance

Before installing and connecting the appliance, please read the section "Plumbing in the appliance".

Fitting the inlet hose

The water inlet hose connection is located on the top left-hand side on the back of the appliance.

- Attach the connecting nut of the stainless steel hose to the screw thread.
Make sure that it is screwed on tightly.

Fitting the drain hose

The water drain hose connection is located on the bottom left-hand side on the back of the appliance.

- Attach the hose to the drain connection on the appliance, and secure it with a hose clip.

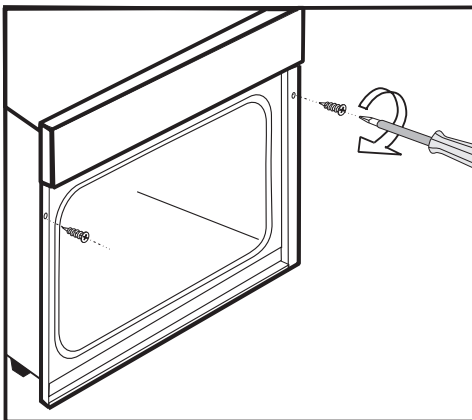
Installing and connecting the appliance

- Connect the mains connection cable to the appliance.
- Feed the water inlet and drain hoses through the cut-out in the base of the building-in recess.
- Push the appliance into the recess and align it.
Make sure that neither the mains cable nor the water hoses are trapped or damaged.

The appliance must be level so that the steam generator can work properly.
There must be no more than a 2° deviation from the horizontal.

Installation and connection

- Secure the appliance by screwing the two wood screws 3.5 x 25 mm (supplied) into the vertical strips on either side of the appliance (see illustration).



- Connect the appliance to the water supply.
- Establish the electrical connection.
- Check all functions of the appliance with the help of the operating instructions.

Plumbing in the appliance

The inlet and drain hoses must be fitted in such a way that the appliance can be easily taken out of the housing unit by a service technician should repair work ever be necessary.

Before installation, check the hoses for visible signs of damage.

Information on hoses

Stainless steel inlet hose

Length, 1500 mm (1.5 m) Ø12.5 mm

ØTap connection / Connection to appliance, 33.5 mm each

Stainless steel drain hose

Length, 3000 mm (3.0 m) Ø12.5 mm

ØOdour trap connection, 26 mm / Connection to appliance, 15 mm

When fitting hoses in empty tubes, we recommend an interior diameter in the tubes of at least 50 mm.

Notes on connecting to the water inlet

IMPORTANT Australia and New Zealand

This appliance must be installed according to AS/NZS 3500.1. Back flow prevention is already integrated in the appliance.

Connection to the mains water supply should only be carried out by a qualified and competent person in strict accordance with national and local safety regulations.

This appliance conforms to IEC 61770 and EN 61770.

The water quality must conform to the requirements for drinking water in the country where the appliance is being installed.

The tap should be easily accessible once the appliance has been built in.

If a domestic water softener is installed, please make sure that the electrical conductivity of the water is maintained.

Plumbing in the appliance

All parts used for connecting the appliance to the mains water supply must comply with current national and local safety regulations in the country in which the appliance is being installed.

The appliance can only be connected to a **cold water connection**.

This appliance is constructed to comply with German water regulations (DVGW), and may be connected to a suitable supply without an extra non-return valve if national regulations permit.

The water pressure needs to be at least 100 kPa (1 bar), but must not exceed 600 kPa (6 bar). If the water pressure does exceed 600 kPa (6 bar), a pressure-reducing valve must be fitted.

Connection to the water supply should be carried out by a qualified plumber and should incorporate a tap with a 3/4" thread.

The tap should be fitted by a qualified plumber.

The stainless steel water inlet hose supplied with the appliance must not be shortened.

If necessary, an inlet hose measuring 1500 mm (1.5 m) is available, but must not be shortened either.

Old or used hoses must not be connected to this appliance.

Only original Miele hoses should be used.

The total hose length must not exceed 7500 mm (7.5 m).

Before connecting the appliance and each time work is carried out on the water inlet system, the water inlet hose should be rinsed through in order to eliminate any deposits.

Connection to the water inlet

Before plumbing in the appliance, ensure that it is disconnected from the mains electricity supply.

- Switch off at the mains and unplug the appliance.
- Connect the stainless steel hose to the tap.
Ensure that it is screwed into position correctly.

The connection points are subject to mains water pressure. Therefore, turn on the tap slowly and check for leaks. Correct the position of the seal and union if necessary.

Plumbing in the appliance

Notes on water drainage

The water drainage hose can be connected to:

- An on-wall or in-wall odour trap with a fixed hose connection or
- The appliance connection for the odour trap.

To ensure that the waste water is pumped away completely, the mains drainage outlet point should not be positioned higher than the drain hose outlet position on the appliance. The temperature of the water being drained is approx. 70 °C.

Important:

The top end of the drain hose must not be higher than 500 mm where it connects to the odour trap.

The stainless steel drain hose supplied with the appliance must not be shortened.

If necessary, a drain hose measuring 7500 mm (7.5 m) is available, but must not be shortened either.

Only original Miele hoses should be used.

The total hose length must not exceed 7500 mm (7.5 m).

Connecting the drain hose

- Connect the drain hose to the odour trap using the hose connector (Ø 21 mm).
- Secure the hose using a hose clip.

Connection should be made via a switched socket. This will make it easier for service technicians should the appliance need to be repaired.

The electrical socket must be easily accessible after installation.

If the plug has been removed or the connection cable is not supplied with a plug, the steam combi oven must be connected to the mains supply by a suitably qualified electrician.

If the switch is not accessible after installation, or if the appliance is to be hard-wired, an additional means of disconnection must be provided for all poles. When switched off, there must be an all-pole contact gap of 3 mm in the switch (including switch, fuses and relays).

The **voltage and rated load** are given on the **data plate**. Please ensure these match the household mains supply.

Miele cannot be held liable for any direct or indirect damage as a result of incorrect installation or electrical connection.

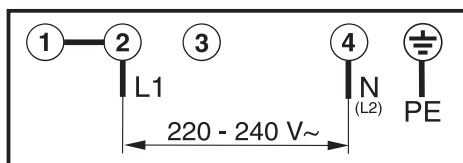
Miele cannot be held responsible for damage or injury as a result of a missing or disconnected earthing system (e.g. electric shock).

It must be ensured that contact cannot be made with any live electrical components after installation.

Replacing the mains connection cable

A damaged cable must be replaced with a special connection cable of type H 05 VV-F (PVC insulated), available from Miele.

It must be replaced by the manufacturer, an authorised customer service technician or a suitably qualified electrician.



Electrical connection

Total power output

See data plate.

Connection and fuse rating

This appliance is supplied for connection to an AC 230 V, single phase 50 Hz supply, tripping characteristic type B or C, fuse rating 16 A.

Residual current device

For extra safety, it is advisable to install a residual current device (RCD), with a trip current of 30 mA.

Disconnecting from the mains

If the appliance's electric circuit is disconnected from the mains supply, conduct the allocation as follows, depending on the installation:

- **Safety fuses**

Completely remove fuse plugs;

or

- **Screw-out fuse**

Press the test button (red) until the middle button (black) pops out;

or

- **Built-in circuit breaker**

(at least type B or C):

Switch the lever from 1 (on) to 0 (off);

or

- **Residual current device**

Switch the main switch from 1 (on) to 0 (off) or press the test button.

After disconnection, ensure the appliance cannot be switched back on inadvertently.

Energy efficiency rating

This appliance is rated energy efficiency class **A** in accordance with EN 50304. It refers to the programme data of the "Cake Plus" function.

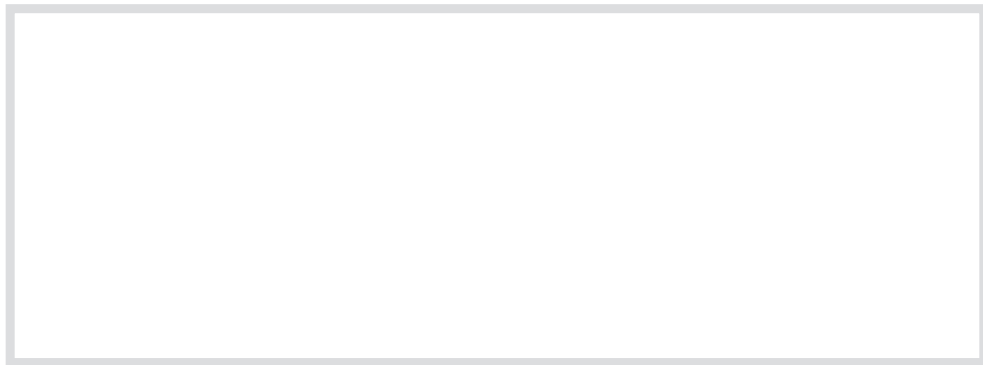
After sales service, data plate, warranty

In the event of any faults which you cannot remedy yourself, please contact Miele.

The contact details for Miele are given at the back of these instructions.

When contacting Miele, please quote the model and serial number of your appliance. These can be found on the data plate.

Space in which to stick the extra data plate supplied with the appliance. Ensure that the model number is the same as the one on the back of these operating instructions.



Warranty

The warranty for this appliance is 2 years. For further information, please refer to your warranty booklet.

Miele utilises software for the operation and control of the appliance.

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Components are integrated in the software which fall under GNU General Public Licence and Open Source licences.

You can obtain an overview of the integrated Open Source components, along with a copy of the relevant licence, at www.miele.com/device-software-licences after entering your appliance's model code.

Miele can provide the source code for all components licenced under GNU General Public Licence and comparable Open Source licences.

To obtain the relevant source code, please send an e-mail to info@miele.com.

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